BREAKFAST SPECIAL

From 7 AM to 11 AM

	COFFEE OR TEA
	Two eggs Mexican Style or Rancheros With Ham, Bacon or Sausage
	Two eggs any style With Ham, Bacon or Sausage
	OMELETTES / Spanish / Western / Cheese3.45
I	THREE GOLDEN PANCAKES
I	FRENCH TOAST 2.25 With Ham, or Bacon, or Sausages 3.25
	BUTTERED BAGEL
Í	BUTTERED ROLL

 211001

CECINA	2.0
AL PASTOR (Carne de puerco)	
DE CARNE ASADA (Con guacamole)	
DE POLLO (Al carbon)	2.0

TOSTADAS Con frijoles, Lechuga, Tomate, Cebolla & Crema

POLLO ... 2.00 CARNE ... 2.00

> SATURDAY AND SUNDAY

SPECIAL

POZOLE & MENUDO

ASK FOR OUR MEXICAN SODAS

TENAMPA RESTAURANT



WE DELIVER FREE TO YOUR HOME OR OFFICE
Minimum order \$8.00
(212) 475-3795

With the Authentic Mexican Touch...

150 East 14th Street New York, NY (Corner 3rd Ave. & 14th St.)

ANTOJITOS MEXICANOS (MEXICAN APPETIZERS)

GUACAMOLE MI TENAMPA Prepared fresh at your table in a molcajete (stone-mortar) 5.5	95
OUESAOILLAS Flour tortilla w/melled cheese sour cream & guacamole	75
NACHOS Corn chips (apped w/cheese, beef, chicken or chorizo	50
STUFFEO MUSHROOMS (Hongos retlenos) stuffed w/chopped shrimps & crabmeat saviteed in wine, butter sauce & breadcrumbs4.	95
CLVICHE Fresh shrimp marinated in lemon juice w/onlon, tomato, cilantro and chile on lettuce	00
SHRIMPS IN GARLIC SAUCE (Camarones Ajilio) shrimps sauteed in garlic, butter & wine	95
SOPAS CASERAS (HOMEMADE SOUPS & SALADS)	
GARLIC SOUP Chicken & garlic broth, an egg & tresh croutons	95
PINTO BEAN SOUP Pinto bean w/hertis, onlons, & tomatoes 3.	00
CAZUELA OE MARISCOS (Sea food soup) tresh shnmps, clams, mussels & scallops 6 .	25
CHESA LA ZACAPALENA SALAO Frash crisp mixed greens, lomato, cucumber, pepper w/guacamale . 5.	25
GREEN SOUP Polato, collard greens & sausage	00
PLATILLOS MI TENAMPA (MI TENAMPA PLATTERS)	
All Platters served with noe & refined beans	
BURRITO One large flour lortilla with your favorile stuffing CHEESE & BEANS 5.25 CHICKEN & BEANS 5.95 BEEF & BEANS 6.	95
SUPER BURRO!! Very large flour torbits filled with your favorite stuffing topped w/sour cream & guacamole	95
ENCHILAOAS MOLE POBLANO Com fortila filed & topped w/cheese and seuce	
CHICKEN	95
ENCHILADAS SUIZAS (Two) Chicken & green sauce	95
ENCHILADA VEGETABLE (Two) Potaloes, carrots, broccoli	95

	PAELLA A LA VALENCIANA (for Two) Rice, pork, chicken, clams, shrimps, squid
	PAELLA A LA MEXICANA (for Two) Rice, chicken, pork, clams, shrimps, squid, cilantro & hol peppers 28.00
ĺ	CHICKEN TAXQUENO Chicken breast, topped w/shrimps, in white wine
	CHICKEN COATZINGO Chicken breast seuteed wileman, mushrooms & while wine
	SEA FOOO COMBINATION MITENAMPA Broiled shrimps, scallops, striped bass, clams & mussels
I	MIXIOTES OF POLLO (Wrepped Chicken) Chicken wrapped in baking paper w/mild chile sauce, steam baked in beer
١	MOLE POBLANO Chicken at its most daring in a special recipe from the state of Puebla 11.00
I	CHILES RELLENOS (Fresh Stuffed Peppers) Two Poblano peppers stulfed w/cheese, fried lightly in egg batter 10.25
8	SHRIMPS IN GARLIC SAUCE (Carnarones Ajillo) Sauleed in garlic, butter & wine seuce
1	FAUITAS Sizzling strips w/onions, tomatoes and peppers served w/rice & beens, sour cream, guacemole & flour tortillas CHICKEN 10.50 STEAK 11.95 FISH 12.95 SHRIMPS 13.50
ı	CAMARONES MARINAOA
ı	CAMARONES AL AJILLO (Shrimps Scempl)
ı	COLAS OE LANGOSTA Lobsler Teil Asedas (Broiled) o Selse (Sauce) Clems Mussels 16.95
i	BISTEK A LA MEXICANA
ı	(SERVEO WITH RICE & REFRIED BEANS, LETTUCE & TOMATO)
Į	NUESTRA PARRILLA (OUR GRILL)
1	POLLO A LA PARRILLA (Grilled Chicken) Boneless half of chicken marinated & grilled to your laste
i	ALAMBRES A LA MEXICANA (Steak Ka-Bobs) Skowered steak, onions, peppers, tomatoes, chiles
١	ALAMBRES OE CAMARONES (Shrimp Ka-Bobs) Skewered shrimps, onions, peppers & tomatoes
l	GRILLEO STEAK (Came aseda) Served w/sauteed onions, peppers & chile

.... 4.25 5.25

MI TENAMPA'S LUNCH SPECIALS!! 11 a.m. - 3 p.m.

	+-			
COURC	ANID	CAT	ADC.	

	SOCI S AND SALADS.		
•	MIXED SALAD Crisp Letiuce w/Red Cabbage, Cucumbers, Tomatoes Peppers and Onions	2.50	
•	GARLIC SOUP Chicken Broth w/Garlic Base, an Egg and Fresh	3.00	
•	PINTO BEAN SOUP Pinto Bean w/Onion, Tomatoes and Cilantro	3.00	

OUR CASA FEATTERS.	
(All platters served with rice and beans, lettuce, tornaloes and onion	bits)
BURRITO!! Flour Tortilla Filled w/your favorite stuffing: Cheese 3.75 Chicken 3.85 Beef 3.95	
SUPPER BURRITO!! Bean, Chicken or Beef	5.95
COMBO CANCUNII One Taco and One Enchilada	6.00
 FAJITAS/I Sizzling w/Onions, Peppers and Tomatoes, Sour Cream and Guacamole: Chicken 7.95 Steak 8.95 	

OUR GRILL - OUR PRIDE:

	
	(Served with Rice, Lettuce and Tomatoes)
POLLO A LA	PARRILLA

Chicken Breast or Leg and Thigh Marinated and Grilled

ALAMBERS MI TENAMPA (Mexican Ka-Bobs)

Skewered Steak, Tomato, Onions and Chile COLD DRINKS COFFEE

Present this Coupon

to receive one complimentary small

yogurt with any \$5.00 purchase (valid at Liberty Street

Present this Coupon to receive \$1.00 off

any full-size sub. (valid at Liberty Street

ONE COUPON PER ORDER

Present this Coupon

\$1.00 off any salad entree

ONE COUPON PER ORDER

Present this Coupon

to receive one complimentary order of onion rings with the purchase of any full size sub. (valid at Liberty Street location only)

WE'RE SOMETHIN' ELSE!

Welcome to Miami Subs Grill where our bright neon colors are an invitation to a unique, upbeat and absolutely delicious dining experience. . . something really special!

At the heart of Miami Subs Grill is a commitment to excellence.

At the heart of Miami Subs Grill is a commitment to excellence. . . . a philosophy to provide every guest with fresh, quality foods, courteous, friendly service and clean, pleasant surroundings. But there's more. . . it's a fun place to be!!

We hope Miami Subs Grill will be your favorite place to eat. We promise to make you, our guest, our highest priority. Your complete satisfaction is our mission!

Please visit our other locations in your area.



114 LIBERTY STREET MANHATTAN, NY 10006

(212) 227-3003 FAX (212) 227-4064



114 LIBERTY STREET MANHATTAN, NY 10006

(212) 227-3003 FAX (212) 227-4064

Store Hours

Mon-Fri 10am to 10pm



Delivery Hours Mon-Fri 11am to 9:30pm Sat. & Sun. 12 noon to 7:30pm

Let us cater your office, football, or private party.

	S	IDE C	ORDE	RS	7
Onio Grille Extra	n Rings, o d Pita Bre Cheese .	our recipe			
	C	OLD	SU	BS	
	Served with toma (with th	h Swiss/An to, onlon, e exceptio	nerican ch & house on of the T	ieese, let dressing Tuna Sub	tuce,
Ham Capi Geno Tuna Turk Junio Roas	& Chee colla a 5alam 5ub with ey Breast or 5ubs t Beef	eatssesesesesi lettucesi maisi \$1	.00 off [orice of	3.6 3.5 4.2 4.5 full su 4.7
	ŀ	IOT	SUI	BS	
(wit	Served with toma h the exce	n Swiss/Am to, onion, ption of th and Meat	& house o e Cheese	tressing Steak, C	tuce, hicken,
Hot I Hot I Hot I Club Meat	Roast Be Fam & C talian De Sub <i>Turk</i> ball Parm	with grill ef with m Cheese wi li Meats (ey, Hom, nesan (fried)	ayo th mayo with may Bacon &	ю & Мауо	4.7 3.6 3.6 4.7 3.7
		WII	NG:	5	
5	Served (vit)	h celery an	d bleu ch	eese dres	sing

DELIVERY SERVICE AVAILABLE CALL (212) 227-3003 OR FAX (212) 227-4064 MINIMUM DELIVERY \$6.00

CHICKEN BREAST FLAME-BROILED

On a Kaiser roll with letsuce, tomato, and mayo SALADS hoice of dressing: Bleu Cheese, French. Ranch, 1000 Island, Lite Vinaigrette, House.

Greek 5alad u						
Tuna Salad						
Chef's 5alad .						4.5
Chicken Club	5alad					5.2
Turkey Breast	Salad					4.4
Garden Salad						20

PITA SPECIALTIES

Gyro on a Pita	4
Chicken Breast, flame-broiled on a Pita	4.
Veggie Pita	4
Tuna Melt on a Pita	
met.	T



DELUXE PLATTERS

Served with side Greek Salad and Fries

SUPER BURGERS ¹/₃ lb. Flame Broiled

DESSERTS

Baklava	.99
Cheesecake	1.89
Key Lime Pie	1.89
Chocolate Mountain Cake	1.89
Yogurt, Small	1.35
Large	1.95

BEVERAGES

Coca Cola

5MALL 1.09	MEDIUM 1.19		
offee or Ho	Tea		
iilk		75	
range Juice		1.05	
errier		1.19	

ASK ABOUT OUR DAILY SPECIALS!

SANDWICHES Served with choice of roll, 7 grain, sourdough, rye or white Please specify toast PRESHLY CARVED SANDWICH Served with Fresh Salias's CHOICE OF Roast Beef, Patramy, Corned Beef, Roast Turkey Beast or Virgina Hum SOUP OF THE DAY & 1/2 FRESHLY CARVED SANDWICH served with Fresh Saliad's BLT served with Fresh Saliad's BLT served with Fresh Fresh Saliad's GRILLED EGGPLANT, ZUCCHINILYELLOW SQUASH AND RED PEPPER TOPPED WITH FRESH MOZZARELLA 13.50 Served with Fresh Saliad's GRILLED CAJUN CHICKEN BREAST WITH LETTUCE TOMATIO & RED PEPPER MAYONINAISE GRILLED CHICKEN BREAST WITH BACON, ROMAINE LETTUCE & CAESAR DRESSING SERVED with Fresh Saliad's GRILLED CHICKEN BREAST WITH LETTUCE, TOMATIO & RED PEPPER WAYONINAISE GRILLED CHICKEN BREAST WITH LETTUCE, TOMATIO & MAYONINAISE ON SOURDOUGH 13.50 SERVED WITH FRESH SALIAD'S GRILLED CHICKEN BREAST WITH LETTUCE, TOMATIO & MAYONINAISE ON SOURDOUGH 13.50 SERVED WITH FRESH SALIAD'S GRILLED CHICKEN BREAST WITH LETTUCE, TOMATIO & MAYONINAISE ON SOURDOUGH 13.50 SERVED WITH FRESH SALIAD'S GRILLED CHICKEN BREAST WITH LETTUCE, TOMATIO & MAYONINAISE ON SOURDOUGH 13.50 SERVED WITH FRESH SALIAD'S GRILLED CHICKEN BREAST WITH LETTUCE, TOMATIO & MAYONINAISE ON SOURDOUGH 13.50 SERVED WITH FRESH SALIAD'S GRILLED CHICKEN BREAST WITH LETTUCE, TOMATIO & MAYONINAISE ON SOURDOUGH 13.50 SERVED WITH FRESH SALIAD'S GRILLED CHICKEN BREAST WITH LETTUCE, TOMATIO & MAYONINAISE ON SOURDOUGH 13.50 SERVED WITH FRESH SALIAD'S GRILLED SERVED WITH SALIAD SERVED WITH SAUTED MUSHROOM'S AND ONIONS 16.50

BEVERAGES ASSORTED SOFT DRINKS JUICES, BOTTLED WATER BUDWEISER, COORS LITE AMSTEL, MICHELOB ULTRA CORONA HEINEKEN HOLENEKEN BECKS HOLENEKEN HOLE

MICHAELS OF BROADWAY

is open Monday - Friday serving food from 11:30 AM - 9:00 PM Lunch and Dinner

We are available to cater all your corporate or private special events for 4 to 400 people seven days a week

Our spacious restaurant can accommodate large parties up to 400 people

special events and weddings

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is a spacious restaurant downstairs at 65 Broadway

there is also an intimate bar and cocktail lounge serving fine wines, spirits and beers complimented by a special bar menu

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MICHAELS OF BROADWAY

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downstairs at 65 Broadway NYC 10006

PH. 212.480.1010

Fax. 212.480,1013

APPETIZERS	
Soup of the Day	S.S0
Baked Onion Soup Gratin	S.S0
Chicken Quesadilla with 5alsa and 5our Cream	7.50
Crisp Fried Calaman with Mannara	6.50
Baltimore Crab Cake with Creamy Dill Sauce	8.50
Fresh Mozzarella with Roasted Red Peppers	7.50
Chilled Jumbo Shrimp with Cocktail Sauce	11.79
Smoked Norwegian Salmon with Traditional Garnish	13.50
Individual Thick Crust Cheese Pizza with One Topping	B.50
(Mushrooms, Pepperoni, Sausage, Peppers or Onions) additional toppings	1.00
Chicken Fingers with Honey Mustard Sauce	7.50
PASTA	
Penne with Gulf Shrimp, Sun-Dried Tomatoes and Spinach in a Creamy Tomato Sauce	16.50
Penne with Sauteed Chicken a la Vodka	14.50
Penne a la Vodka	10.50
Rigatoni with Sauteed Broccoli, Italian Sausage, Roasted Garlic and Olive Oil	14.50
	13.50
Linguine with Fresh Vegetables and Pesto Sauce	

OUTGOING MENU AVAILABLE ALL DAY

SALADS	
Petite Caesar Salad with Garlic Croutons	\$.50
Mixed Green Salad with Choice of Dressing	S.S0
Grilfed Breast of Chicken with Fresh Fruit	14.50
Grilled Chicken over Mixed Greens with French Fries	14.50
Cobb Salad with Grilled Chicken, Avocado, Snow Peas, 8acon and Blue Cheese	14.50
Chef Salad with Choice of Dressing	14.50
Caesar Salad Topped with Grilled or Cajun Grilled Chicken or Crisp Fried Calaman	14.50
Health Salad with Roast Turkey, Broccoli, Snow Peas, Mushrooms, Cucumbers, Tomatoes and Balsamic Vinagrette	14.50
ENTREES	
EMINEES	
Sauteed Shrimp with Garlic, Lemon, White Wine and Butter Sauce over Linguine	18.SO
Sauteed Shrimp with Garlic, Lemon, White Wine	18.S0 18.S0
Sauteed Shrimp with Garlic, Lemon, White Wine and Butter Sauce over Linguine Baltimore Crab Cakes with Creamy Dill Sauce	70.02
Sauteed Shrimp with Gariic, Lemon, White Wine and Butter Sauce over Linguine Baltimore Crab Cakes with Creamy Dill Sauce served with French Fries Sauteed Filet of Sole Francaise with White Wine	1B.S0
Sauteed Shrimp with Garlic, Lemon, White Wine and Butter Sauce over Linguine Baltimore Crab Cakes with Creamy Dill Sauce served with French Fines Sauteed Filet of Sole Francaise with White Wine and Lemon Butter served with Rice Pan Seared Salmon over Spinach	1B.S0
Sauteed Shrimp with Garlic, Lemon, White Wine and Butter Sauce over Linguine Baltimore Crab Cakes with Creamy Dill Sauce served with French Fines Sauteed Filet of Sole Francaise with White Wine and Lemon Butter served with Rice Pan Seared Salmon over Spinach with Dijon Mustard Sauce	18.S0 18.S0
Sauteed Shrmp with Gariic, Lemon, White Wine and Butter Sauce over Linguine Baltimore Crab Cakes with Creamy Dill Sauce served with French Fries Sauteed Filet of Sole Francaise with White Wine and Lemon Butter served with Rice Pan Seared Salmon over Spinach with Dijon Mustard Sauce Shrimp Parmigiana over Linguine Chicken Marsala with Mushrooms	18.S0 18.S0 17.50 18.50
Sauteed Shrimp with Garlic, Lemon, White Wine and Butter Sauce over Linguine Baltimore Crab Cakes with Creamy Dill Sauce served with French Fines Sauteed Filet of Sole Francaise with White Wine and Lemon Butter served with Rice Pan Seared Salmon over Spinach with Dijon Mustard Sauce Shrimp Parmigiana over Linguine Chicken Marsala with Mushrooms served with Mashed Potatoes Sauteed Chicken Francaise with	18.50 18.50 17.50 18.50

FROM THE GRILL	
Grilled Tuna Steak with Wasabi, Pickled Ginger and Soy Sauce served with Rice	19.50
Filet Mignon Tidbits on Toast Points with French Fries	22.S0
Prime Filet Mignon with Mushroom Caps served with Baked Potato	25.50
Prime Sirloin Steak with Sauteed Mushrooms served with Baked Potato	23.50
Rib Eye Steak served with Sauteed Broccoli	24.50
Sliced Minute Steak topped with 8 lue Cheese served with Sauteed Broccoli	18.50
Michael's I2oz. Burger served with French Fries and choice of two toppings (Rocon, Soured Omions, Souteed Mushrooms, Cheddar, Swiss or Mazzarella)	14.50
Substitute Vegetable for Potato or Rice	2.00
SIDES	
Crisp Fried Zucchini with Marinara	S.S0
Cheddar Jalapeno Poppers with Salsa	7.S0
Mozzarella Sticks with Marinara	6.50
Buffato Wings with Celery and Blue Cheese Dressing	7.S0
Sauteed Spinach	4.SO
Sauteed Mushrooms	4.50
Linguine Marinara	3.75
French Fries	2.00
Mashed Potatoes	2.00
Flashed Foldioes	
Potato Salad	2.00
	2.00 2.00
Potato Salad	

MAKI ROLLS Maki 0/1, Seaweed Roll Cut Into 6 pcs Temaki H/R Cane Sharped Hand Roll Uramaki 1/0 inside Out, Rice Outside 073. California Roll I/O ... 074. Tekkamoki O/I3.50 075. Yellow Toil w. Scallion Roll 1/O4.25 084. Boston Roll I/O .. 085. 88. Fulomoki (4pcs) I/O... Egg. crob, rodah, quoth, coumber totale & multion 89. Philodelphia Roll I/O... Smoked solman, croom cheese & circular5.25

....2.50

...2.50

....2.50

....6.00

2.50

096. Yamabogo Roll O/1... 097. Lobster Roll 1/O.....

SPECIAL LUNCH BOX (Served with Miso Soup, Solad, Rice & Cal. Roll) (Served with Miso Soup, Salad, Rice & Cal. Rall) JO1. Sushi - 4 pcs. Roll JO2. Chicken Teriyoki JO3. Solmon Teriyaki JO4. Beef Negimoki JO5. Beef Steok Teriyoki JO6. Shrimp Teriyaki JO7. Chicken Katsu JO8. Tofu Teriyoki JO9. Shrimp Tempuro J10. Pork Katsu ROLL & HAND ROLL Served with Miso Soup, Solod. All Roll Inside - Out rved with Miso Soup, Solod. All Roll Insid Two Rolls For \$7.95 J11. California Roll J12. Tekka Roll J13. Koppo Roll J14. Solmon Skin Roll J15. Alaskan Roll J16. Boston Roll J17. Spicy Tuno Roll J18. Eel & Cucumber Roll J19. Spicy Salmon w. Scollions Roll J20. Koni Roll J21. Avoccodo Roll J22. Oshinak Roll J23. Yamobogo Roll J24. Chicken Tempura Roll J25. Philadelphio Roll

J26. Tekka Don J27. Una Don J28. Chirash Sushi J29. Any Kind of Two Rolls

Extro Charge For Any Substitution and Request Please Ask \$1.00 for Extra Ginger, Wosabi, Solad Dressing & Inside Out



Midoria

785 Broadway New York, NY 10003

Tel.: (212) 473-2777 473-1015 473-1522 Fax: (212) 473-0787

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HEALTHY SALAD	SUSHI BAR APPETIZERS	KITCHEN ENTREES	SUSHT & SASHIMI
Served with House Ginger Dressing	017. Sushi Appetizer7.95	Served with Miso Soup, Solod & Rice	A LA CARTE
OIT. Shrimp Cocktail	5 pcs. assorted raw fish over rice	033. Chicken Teriyoki10.95	048. White Tuna (Shiroma Guro)2.50
OIP. Seafood Solod	018. Sashimi Appetizers	034. 8eef Negimaki14.95	049. Tuna (Maguro)
015. Jumbo Shrimp Salad9.95	7 pcs assorted of row fish	035. Shrimp Teriyoki14.95	050. Yellow Tail (Hamachi)
O1C. Chicken Salad	019. Sunomono6.95	036. Salmon Teriyaki	051. Salmon (Sake)
01. House Greed Solad	7 pcs, of mixed row lish, served w. panzu vinegor souce	037. Tofu Teriyaki	052. Fluke (Hirome2.00
02. Avocado Tobiko Salad	020. Tuna Tataki	038. Seafood Teriyaki15.95	053. Mockerel (Saba)1.75
03. Tofu Salad	Thinly sliced of tuno, served w. Chef's special sauce	Shrimp, scollop & salmon & veg	054. Eel (Unogi)2.25
Soy bean curd & mixed greed solod	021. 8oby Octopus	039. 8eef Steak Teriyaki14.95	055. Squid (lka)1.75
04. Kani Salad	022. Tokosunomono	TEMPURA	056. Shrimp (Ebi)1.75
Crab meat mixed with cucumber, tabika	Sliced octopus with panzu vinegar souce	Served with Misa Soup, Salad & Rice)	057. Octopus (Tako)
& mayonnoise	023. Kani Su4.95		058. Surf Clam (Hokkigai)2.00
05. Seaweed Salod5.95	5 pcs. crab meat with panzu vinegor souce	040. Shrimp Tempura	059. Scallop (Hotategai)
006. Lobster Salad	024. Oshitoshi		060. Salmon Roe (Ikura)
	and served with ponzu vinegor souce	041. Vegetable Tempura	061. Flying Fish Roe (Tobiko)2.00
KATCHEN APPETIZERS		042, Shrimp & Vegetable Tempura 12.95	062. Sea Urchin (Uni)3.50
007. Shumai (6 pcs)	SUSHI BAR ENTREES	5 pcs. tempura shrimp & mixed veg.	063. Sweet Shrimp (Ama Ebi)2.00
Steamed shrimp dumpling w Shumoi sauce	Served w. Miso Soup & Solod	043. Chicken Katsu11.95	064. Crob Meat (Koni
008. Gyoza (6 pcs)	025. Sushi Regulor	Thinly sliced of chicken cutlet in breaded batter,	065. Egg (Tamago)1.50
Pon fried Jopanese park dumpling.	026. Sushi Deluxe15.95	served with tankotsu souce	066. Bean Curd (Inari)1.50
009. Edamame	10 pcs. assarted row fish & 1 Colifornio roll	044. Pork Katsu11.95	PAN FRIED NOODLES
8ailed Soy Bean 110. Age Tofu	027. Sashimi Regular15.95	Thinly sliced of park in breaded botter,	Served with Miso Soup & Solod
Deep fried tofu with special sauce	Thinly sliced of raw fish, served with a bowl of rice	served with tankotsu sauce	067. Yaki Udan
011. Yakitori	028. Sashimi Deluxe	JAPANESE UDON	
Chicken on a skewer, served with teriyaki souce	029. Sushi & Sashimi For One 19.95	NOODLES	068. Vegetoble Yaki Udon
012. 8eef Negimaki	12 pes, thinly sliced of raw fish & 4 pes, of	Served with Solod	069. Tekkadon
Thinly sliced beef wrapped with scallions in teriyaki sauce	sushi	045. Nabe Yaki Udon11.95	10 pcs, thinly sliced raw tuno on a bed of
013. Yakko Tofu	030. Love 80at of Lover 39.95 Sushi & Soshimi & one Collifornio rall	Chicken, egg, vegetable, fish cake	seasaned rice
Cold Tofu with dried Banito & scallions	031. California Maki Combo12.95	& 1 pc. tempura shrimp in a broth	070. Chirashi Sushi
in tempuro souce	Three Colifornio roll	046. Tempura Udon10.95	Assortment of sliced raw histron o bad of
014. Shrimp Tempura	032-Maki Combo12.95	3 pcs. tempuro shrimp & vegetable	seasoned rice
015. Soft Shell Crab	* Futo roll, 1 sake roll & 1 Colifornia roll	over noodle in soup	071. Una Don
Delicated fried soft shell crab botter & served	BELLEVILLE AU	047. Seafood Udon12.95	Broiled eel on a bed of seasoned rice
with panzu vinegar souce	MIDORI	Shrimp, scallop, salmon, fish cake & veg. in a broth	072. Sake Don
016. Vegetable Tempura5.95	Tel.: (212) 473-2777		seasoned rice

Midtown Szechuan Hunan Cottage

Lunch Menu

11:30 a.m. to 4:00 p.m. (Mon. to Fri.) Except Holiday

Each Dish Served with Egg Drop, Wonton, Hot and Sour Soup or Egg Roll White Rice or Pan Fried Rice

1.	*Sauteed Breccoli with Garlic Sauce	4.5
2.	Mixed Chinese Vegetables	4.5
3.	Sweet and Sour Pork	4.5
4.	*Double Sauteed Sliced Pork	4.5
5.	*Shredded Pork with Garlic Sauce	4.5
6.	Sliced Pork with Broccoli	4.5
7.	Sliced Chicken with Broccoli	4.5
8.	*Shredded Chicken with Garlic Sauce	4.5
9.	Sweet and Sour Chicken	4.5
10.	Chicken with Cashew Nuts	4.5
11.	*Sliced Chicken, Hunan Style	4.5
12	Beef with Broccoli	4.5
13.	*Sliced Beef, Hunan Style	4.5
14.	Pepper Steak	4.5
15.	Beef with Snow Peas	4.5
16.	*Shredded Beef Szechuan Style	4.5
17.	Baby Shrimp with Cashew Nuts	4.5
18.	Baby Shrimp with Broccoli	4.5
19.	Baby Shrimp Hunan Style	4.5
20.	*Baby Shrimp with Black Bean Sauce	4.5
21.	*Baby Shrimp with Hot Pepper Sauce	4.5
22.	Chicken and Shrimp Combination	4.5

* HOT AND SPICY DISHES

Midtown EAT IN Serve Free Wine Szechuan Hunan Cottage

NEW YORK TIMES Wednesday, July 20, 1983 — FRED FERETTI —

SZECHUAN HUNAN COTTAGE is the most delicious, service and the fastest delivery in Manhattan area. All of the customers remarked — it's a best restaurant.

THE CHRISTIAN SCIENCE MONITOR

Wednesday, Nov. 9, 1983 — PHYLLIS HANES —

New York City is overwhelming when it comes to eating out. With nearly 16,000 places to choose from The Best One is Szechuan Human Cottage.

Their Chef was formerly at the Grand Hotel in Taipet, and also cooked for Mme Chiang Kai-Shek when she lived on Long Island. His Hunan and Szechuan dishes are excellent. Most Importantly, he does not allow the commonly used MSG.

We Specialize in Catering to Small and Large Parties (Private or Corporate) DINE IN OR TAKE OUT

(FREE DELIVERY - FOR LUNCH & DINNER)

We Serve Brown Rice

TEL.: (212) 265-2350

	BEEF AND LAMB	
青椒牛肉芽	Shredded Beef with Green Pepper	5.75
干塊牛肉絲	*Shredded Beef, Szechuan Style	5.75
廣東椒牛	Pepper Steak	
芥 顧 牛	Sliced Beef with Broccoli	
慈爆牛	Sliced Beef with Scallions	
雪 正 牛	Sliced Beef with Snow Peas	
垛油牛	Sliced Beef with Oyster Sauce	
湖南牛	"Sliced Beef, Hunan Style	
慈爆羊	Sliced Lamb with Scallions	
湖南羊	*Lamb, Hunan Style	
蘇珠羊	*Spicy and Tangy Lamb	6.75
	PORK	
木 须 肉	Moo Shu Pork (w. 2 pancakes)	5.95
芥桶肉片	Sliced Pork with Broccoli	
湖南内片	*Pork, Hunan Style	5.95
慈狐肉片	Sliced Pork with Scallions	
青瓜肉片	Sliced Pork with Zucchini	5.95
回病肉	*Double Sauteed Silced Pork	5.95
京醬肉絲	Shredded Pork with Peking Style	5.95
魚布/肉絲	*Shredded Pork with Garlie Sauce	
青椒肉絲	Shredded Pork with Green Pepper	5.95
甜酸肉	Sweet and Sour Pork	5.95
	POULTRY	
湖南藕片	*Sliced Chicken, Hunan Style	5.25
木 須 雞	Moo Shu Chicken (w. 2 pancakes)	
芥糖雞芹	Sileed Chicken with Broccoll	
植桃雞丁	Diced Chicken with Walnuts	
客保雞丁	*Diced Chicken with Hot Peoper Sauce	6.25
腰果雞丁	Dleed Chicken with Cashew Nuts	6.25
免香雞絲	*Shredded Chicken with Garlic Sauce	6.25
方豆雞片	Sliced Chicken with Snow Peas	6.25
咖喱雞片	*Sliced Chicken with Curry Sauce	6.25
豆妓雞片	*Sliced Chicken with Black Bean Sauce	6.25
麻菇雞片	Moo Goo Gai Pan (chicken & mushrooms)	
甜 酸 郭	Sweet and Sour Chicken	
茄子雞丁	*Diced Chicken with Egg Plant	
煤雙丁	Sauteed Chicken and Baby Shrimp	5.75
	NOODLES & RICE	
揭州炒飯	Young Chow Fried Rice	4.95
各式炒飯	Fried Rice (pork beef, chicken shrimp or weg.)	
南西黄	Ten Ingredients Pan Fried Noodles	
各式撈麵	Lo Mein (pork, beef, chtcken, shrtmp or veg.)	
本楼炒河	House Special Chow Fun	5.95
	DESSERTS	
祉 挑	Crispy Walnuts (½ pt.)	3.25
展 禁	Pincapples	1.00
荔 枝	Lichees	1.00
全 捐	Kumquats	1.00
汽 水	Soda	1.00
	WE HAVE BEER AND WINE	

Sour for of or HOUSE SPECIAL &

31:	駁	æ,	珠	1.	LUNG FON GAI KEW Fresh lobster meat & shedded chicken Mixed with snow peas, red pepper, boby com & black mushrooms with chef's white source	9.
朔	南	災	死	2.	MIDTOWN WOK DELIGHTS Fresh sheed jumbo shamp with black bean sauce on one side, & fresh scallops with broccoli on the other	8.
海	殍	雀	果	3.	FISHERMAN'S NEST Fresh prowns, scallops, crobmeat & seasonal vegetables souteed in chef's special white sauce.	9.
15 43	林	14,	柳	4. *	GREEN JADE CHICKEN White meet chicken with ginger & string beans in special spicy source	7.
肫		Ť	ķΊ	5. *	CRISPY SCALLOPS W. WALNUTS	8.
朴	翠	Ξ	楳	6.	GREEN JADE VEGETABLES	6.
湘	江	Ŧ	\$ì	7. *	SCALLOPS, HUNAN STYYLE	8.
衣	江	椞	珠	8. *	YOUNG-TZE SHRIMP Fresh fumbo shiring with snow peas, red popper, mushdrooms & watercress souteed with house special spley source.	8.
沒	7	i i	14,	9.	PINEAPPLE CHICKEN Chunked chicken delicately soutced with fresh pincapple, snow peas & waterchestnots in light tangy souce	7.
家	Ŷ	t	姚	10.	HONEY DUCK	8.
大	3	Ē.	元	11.	THREE KINDS HOUSE ROYAL Fresh lobster meat, jumbo shamp ball & white need chicken, strow mushrooms with Chinese bo chea, broccook & chef's brown source on a hot plate	3.

DIET MENU

STEAMED VEGETABLES (or SAUCE ON THE SIDE)

1.	Steamed Mixed Vegetable	5.25
2.	Steamed Mixed Vegetable with Chicken	6.25
3.	Steamed Mixed Vegetable with Shrimp	6.95
4.	Steamed Chinese Mushraom, Snaw Peas	
	and Draggeli	6 75

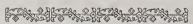
WEEKDAY LUNCH SPECIAL MENU

11:30 A.M. - 4:00 P.M. Monday - Friday (Each dish served with white rice, brown rice or fried rice) Every Entree Choice of : Egg Roll, Soup or Beverage

L 1.	Vegetarion's Delight	42
L 2. ¥	Broccall with Gorlic Sauce	4.2
L 3.	Lo Mein (Choice of Chicken, Pork, Beef, Shrimp or Vegetable)	4.2
L 4. #	Sliced Pork Hunan Style	4.5
L 5. *	Sliced Chicken with Garlic Souce	4.5
L 6.	Sliced Chicken with Mushrooms	4.5
£ 7.	Chicken with Broccali	4.5
L 8.	Chicken with Cashew Nuts	4.5
L 9.	Sweet ond Sour Chicken	4.5
L10.	Chicken with Mixed Vegetable	4.5
111. 1	Shredded Pork with Gorlic Souce	4.5
L12.	Dauble Sauteed Pork	4.5
L13.	Park with Broccoli	4.5
14.	Sweet and Saur Pork	4.5
L15.	Pepper Steok	4.5
L16.	Beef with Braccoli	4.5
L17.	Shredded Beef, Szechuan Style	4.5
L18.4	Shredded Beef with Garlic Sauce	4.5
L19.	Boby Shrimp with Hot Pepper	4.7
L20. 1	Boby Shrimp with Chili Souce	4.7
L21.+	Boby Shrimp with Garlic Sauce	4.7
L22.	Baby Shrimp & Diced Chicken w. Bean Sauce	4.2
L23.	Baby Shrimp with Braccoli	4.7
	Note: 1. * Hot and Spicy	

TAKE OUT MENU

TEL: (212) 371-8808 • 371-8809





Midtown Wok

Hunan & Szechuan Cuisine

Chinese Restaurant

NO M.S.G.

WE ACCEPT ALL MAJOR CREDIT CARD MINIMUM CHARGE \$10.00 MONDAY TO THURSDAY

11:30 A.M. - 11:30 P.M. FRIDAY TO SATURDAY 11:30 A.M. - 12:00 P.M. SUNDAY: 12:00 A.M. - 11:00 P.M.

TEL: (212) 371-8808 371-8809

951 FIRST AVENUE

(Between E. 52nd & 53rd Street) NEW YORK, N.Y. 10022

FAST FREE DELIVERY

(Small or Large Party Ordert Welcome)

TAKE OUT MENU

Minimum Order \$5 For Delivery

	SOUP	99.				PORK
花湯	1. Egg Drop Soup 1.00	128		C	HEF'S SPECIALTIES	
春 湯	2. Wonton Soup	25		_		Ø № 10 1. * Double Sauteed Sliced Pork
任 湯	3. Wonton in Egg Drop Soup 1.25	35				急者的妹 2.★Pork with Garlic Sauce
妹 湯	4. * Hot and Sour Soup	20 帝	子	牛	1. SIZZLING BEEF WITH SCALLOPS 8.75	本 的 均 3. Pork with Broccoll
采豆腐湯 蜜豆腐湯	5. Vegetable and Bean Curd Soup (for 2) 2.75	XX			Sliced beef & scallops, plared on a plate with scallions in rich brown sauce & mixed vegetable	歩 場 句 4. Pork with Scallions
至且當湯	6. Shredded Pork with Pickled Cabbage Soup (for 2) 2.75	20			scanions in non prown sauce as mixed vegetalite	
. 槙 湯	7. House Special Soup (for 2)	Set da	南二	- 程	2. * SHRIMP & PORK HUNAN STYLE 7.95	
耳栗木湯	8 Minced Chicken Corn Soup (for 2)	55	,		Shnmp in chili souce on the other side shredded	海 南 尚 6.★Pork Hunan Style
	APPETIZERS	52			pork in black bean sauce	恭 本 肉 7.★Pork with Eggplant and Broccoll
菜春卷	I. Vegetable Roll 1.00	PF 12	核	38,	3. LEMON CHICKEN 6.95	
#	2. Egg Roll	592	.,.		Sliced white meat chicken deep fined on top with	SEA FOOD
贴、水飲	3. Fried or Boiled Dumpling (6)	7.5			fresh lemon sauce	
한 취	4. Shrimp Toast (4)	¥2 .	1-dr	20	4. * HOUSE CHICKEN 7.75	实保城仁 1.★Shrimp with Dried Red Pepper (Peanut)
装凉艇	5. Cold Spinach Noodle with Sesame Sauce 3.25	35 4	福	401	Shredded white meat chicken, red pepper and	杜美州仁 2. Shrimp with Cashew Nut
内 串	6. Bar-B-Q Beef (4) 3.75	60			watercress sauteed with hot Szechuan sauce	
潜凉频	7. * Cold Noodle with Sesame Sauce	22	65	t. m	# 140F-00411-000 84F	
排骨	8. Bar-B-Q Spare Ribs (6) 5.25	Ç(\$ 10)	*	- 51	5. JADE SCALLOPS 8.45 Fresh scallops, sauteed to block mushrooms,	
Et H.	9. Fried Chicken Wings (6)	28			waterchestnuts, broccoli & red pepper in special	
株 16	10. * Hacked Chicken with Matl Flavors	65			house sauce	3 3 3 3 4 7 5 5 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7
油餅	11. Scallions Pancake	22				At the tri
, 符	(Spare Ribs, Eng Roll, Bar-B-O Beef,	35 E	群	7	SESAME BEEF	
	Shrimp Toast, Dumpling)	92			Deep dan ency's special taste sesame sauce	
		XX E	麻	.££,	7. WESTERN SPECIAL CHICKEN	ay at A 11. Sweet and Sour Fish
	POULTRY	25			WITH SESAME SEEDS 7.75	彩 税 机 12. Lobster Cantonese Seas
(d) 115	1. Chicken with Broccoli	22			White meat chicken cooked in brown sauce w.	表考税据 13. * Lobster with Garlic Sauce Seas
, 皮 鶴	2. * Chicken with Orange Flavor	63			sesame seeds on a bed of crunchy rice noodles.	干燥程期 14.★Lobster Szechuan Style Seas
五旦	3. Chicken with Snow Pea 6.25	ST AN	皮	377	8. * CRISPY SHRIMP SZECHUAN STYLE 8.45	
采鶏	4. Chicken with Cashew Nuts 6.25	25	-		Skeed prown deep fried surrounded with	VEGETABLES
干锅	5. * Ta Chien Chicken	98			broccoli & smothered in spicy Szechuen souce	VEGETABLES
发 丁 係 稿	6. Chicken and Shrimp 6.25	22	el e	0.0	9. * GENERAL TSO'S CHICKEN 7.75	
保蝇	7. * Chicken with Hot Pepper Sauce (peanut) 5.25	C/5 "	d.	-639	Crispy galden tender chicken w chef's special sauca.	計 件 辞 1. Mixed Vegetables
杏鼠	8. * Chicken with Garlic Sauce 6.25	92				魚杏花蘭 2.★Broccoli with Garlic Sacue
拉鼠	9. Moo Goo Gal Pan	63 休	皮	牛	16. ★ ORANGE FLAVOR BEEF	沙 类 \$ 3. Sauteed String Beans with Broccoll
治路	11. #General Tseng's Chicken	525			Crispy beef souteed with amonge and, red chill peppers, garlic and in chef's special sauce.	千乌四字豆 4. Dried Sauteed String Bean
林山	12. * Spicy and Tangy Chicken	22				家會互應 5.★Bean Curd Home Style
于路	13. Sliced Chicken with Eggplant	65 %	- 樊	群	11. * SHRIMP & SCALLOPS COMBINATION 8.75	華美豆腐 6.★Bean Curd Szechuan Style
41 11.	14. Sliced Chicken with Mixed Vegetables	22			Large shamp & scallops with red pepper, straw	魚 告 裕 子 7.★Eggplant with Garlic Sauce
the sta	15. Chicken with Walnuts	92			mushrooms, snow peo with spicy sauce.	雪丘馬蹄 8. Sauteed Snow Pea and Waterchesnut
84 93	16. Crispo Fried Duck (half) 7.50	90 80	dr	2	12. * CRISPY SEA BASS HUNAN STYLE 9.95	步 类 冬 9. Sauteed Bamboo Shoots and Chinese Mushroom
京鳴	17. Peking Duck Half Order 9.95	63	- 14	ATT a	Freshest sea bass deeply fried showered with	
	Whole Order 18.00	23			special rich, hot, spice Hunan sauce	NOODLES & FRIED RICE
	BEEF & LAMB	8			13. SEAFOOD DELIGHT 9.25	NOODLES & PAILD RICK
. Aa ab	1. Beef with Broceoli	SS 14	: 4	大分	King crobmeat, scallops, jumbo shrimp, sauteed	各式搭 € 1. Lo Mein (Chicken, Pork, Beef, Vegetable or Shrim
11 4	2. Beef with Snow Pea	22			with assorted Chinese vegetable	各式炒低 2. Fried Rice (Chicken, Park, Beef, Veg. or Shrimp)
文本	3. Beef with Mushrooms and Bamboo Shoots	£5				* 3. Chow Fun (Chicken, Pork, Beef, Veg. or Shrimp)
极牛	4. Penner Steak	25 A	、模:	补	14. * MIDTOWN SPECIAL GARDEN 6.25	サ 将 参 版 4. Ten Ingredients Fried Rice
10 1	5. * Shredded Beef Szechuan Style	92			A splendiferous array of vegetable enhanced by a bed of lotus stems, tasty wood ear	
. 选 丰	6. Beef with Scallions	XX			mushrooms, shredded dried bean curd, shoots,	什路接 5. Ten Ingredients Lo Mein
古本	7. * Beef with Garlic Sauce	55			baby com, snow peo pod, broccoli & tomatoes	
油牛	8. Beef with Ovster Sauce	38				DESSERTS & BEVERAGES
保牛	9, * Shredded Beef with Hot Pepper Sauce 6.75	00 (庭	#ic	15 TUNG-TING SHRIMP 8.45	DESCRIPTION OF DEVERTORS
华羊	10. Lamb with Scallions	27			Jumbo shrimp marinated broccoli mushroom, hams in delicately flavored egg white sauce	i ii 1. Lychee Fruits
自南羊	11. ★ Sliced Lamb Hunan Style	00				B 2. Pineapple Chunks
3. 株 半	12. * Spicy and Tangy Lamb	苏 本	. 模.	三樣	16. TRIPLE DELIGHTS	
	MOO SHU AND SWEET & SOUR	25			WITH MIXED VEGETABLE 8.95	玫瑰香蕉 3. Fried Banana
		65			Sauteed sliced white meat chicken, fresh prowns & tender beef with mixed vegetables delightful!	元 水 * Soda
F 36	1. Moo Shu with Pork, Chicken or Shrimp	22			oc servier beef with mixed vegetables designiful!	· · · · · · · · · · · · · · · · · · ·
	(Served with 2 pancakes & hoisin sauce) . 6.25 6.75 7.25	35				
甘 枝	Sweet and Sour Pork, Chicken or Shrimp . 6.25 5.75 7.75	-				•

PORK

NOODLES & FRIED RICE

 1. Lo Mein (Chicken, Pork, Beef, Vegetable or Shrimp)
 4.25

 2. Fried Rice (Chicken, Pork, Beef, Veg. or Shrimp)
 3.95

 3. Chow Fun (Chicken, Pork, Beef, Veg. or Shrimp)
 4.95

 4. Ten Ingredients Fried Rice
 4.50

 5. Ten Ingredients Lo Meln
 4.75

DESSERTS & BEVERAGES

SUSHI, SASHIMI A LA CARTE

	{*Additional 5	UK for s	oshmi)
	Hirame (Auto)2.00"	12	Tile2.08
į	Saba (Mockerel)2.00"	13	Maguro (Tune)2.25
,	Hamachi (Yellow toll) .2.50"		Sake (Salmon)2.25
	Unagi (Es) 2.50*		Mirugal (Gent dom) .2.59
	Tako (Ocopus) 2.00°		Ika (Sgurd) 2.01
	Tamago (Egg) 1.50		Ebi (Shrimp)2.01
	Kani (Mock crobment) .1.50		Ikura (Solmon Conor) .2.56
	Tobiko (Plying fish egg) 2.00		Striped Bass2.00
	Uni (See urchin) Seasonal		Toro (Fetty time) Seasona
)	Ama-Ebi Seasonal		Spanish Mackerel 2.00
	Jumbo Ama-Ebi3.50		Hokigal (Red dom)2.0
	*		. ,

ROLL OR HAND ROLL	
California Roll (Mack archmerc avaccés, avacencer à tobile)	.4.00
3 Tekka Avocado (Tuno & ovocodo)	.4.50
4 Tekkyu (Tono & outumber)	.4.00
5 Spicy Tuna (Tuno w. spicy souce & tobito)	
6 Spicy Salmon (Salmon w. spacy souce & tobido)	
7 Sake Maki (Solmon roll)	
8 Sake Avocado (Solmon & crocodo)	
9 Sake Kawa (Salmon skin roll)	
10 Alaskan Maki (Smeked solmon w. avaumber & arocado)	
 Philadelphia Roll (Smoked solmon, cream cheese & aucumber) 	.5.00
12 Harnachi Negi (Yellow (nil w.chopped scalions)	
13 Spicy Yellow Fail (Yelow toil w. spicy souce & tobito)	.5.50
14 Ebikyu (Shamp & avamber)	4.50
15 Foi Avacado (Shrimp & arocado)	.4.50
16 Tempura Maki (Shrimp tempuro nii)	
17 Boston Maki (Skrimp & lettisce w. Jopanese mayonnoise)	
18 Unagi Avocado (Smoled ed & mocodo) ,	
19 Unakyu (Smokzd cel w avamber)	
20 Kappa Maki (Cocomber roll)	3.00
2.1 Oshinko Maki (Jopanese pictles)	3.50
22 Kanikyu (Mock crobmeot & cucumber)	.4.00
23 Umekyti (Rum paste & avaumber)	3.50
24 Avocado Maki (Arocodo roli)	
25 Spicy Crunchy Fluke (White feh w spay spuce & tempure fickes)	.5.00





TERTYAK! / TEMPURA TERTYAK! / TEMPURA 4 Chicken Teriyaki 5 Salmon Teriyaki 6 Sirioin Strok Teriyaki 7 Shrimp & Wegetable Tempura 8 Vegetable Tempura

DONBURI (Served with soup)	
9 Unagi Donburi7.95 (Broted ed over rice w. ed souce)	
10 Oyako Donburi7.25 (Chiclen cooked w. egg & reg. ores rice)	
H Katsu Donhuri 7	25 (9)

(Pork or chicken cutlet drep filed w.egg & reg over nce) UDON (Sanad with rolled)

12 Nabeyaki Udon	
(Noodle w. egg shrimp test	pura, reg. & chicken in brosh)
13 Tempura Udon # 14 Vegetable Udon (loodle with shrimp tempure and veg in broth) 7.25 Noodle with assorted veg, in broth) 6.25







	APPETIZERS
	APPETIZERS
L	Shi Sharno (Broiled smelt fish) 3.95
2	Shurmal (Steamed or fired dumplings, shrimp & veg moved)
3	Nasu (Baked eggplant Japonese style topped w. special souce)
4	Chicken Maki (Deep fined chicken rolled w. veg. & cheese)
5	Beef Negimaki (Scotton wropped in gently sticed beef served w. (enycki souce) 5.50
6 7	Gyoza (fined dumplings-Japanese style)
8	Tatsuta Age (Howel Drien Stick-Deep fined seasoned chicken w garger source) . 4.25
9	Age Tofu (Gently fried bean curd w chef's special source)
ó	Yakko Tofu (Cold bean and w blended ginger, dired bonius, scalious & say sauce) 3.95
Ĭ	Oshitashi (Cold cooked spinoch mannoted w. special souce) 3.95
12	Edarmame (Cold steamed say bean)
13	Hijiki (Cold cooked scowerd & veg. in say source) 3.50
14	Sashimi (Assorted fresh raw feh)
5	Sushi (Asserted sliced raw fish on unegared rice) 6.50
6	
17	Tempura
	(Shrimb & veg gently fried, served w tempuro sauce) Soft Shell Crab Tempura (Crab & veg gently (fried)
18 19	
	Tako Su (Occopus w. unegor souce)
ĭ	Kani Su (Cook meet w vineger source)
	SOUPS
Ĭ	Miso Soup (Say bean soup w. bean card, scallions & seaveed)
2	Harnaguri Soup (Gons soup) 2.50
3	
5	
3	(Shrimp, crob meet, fish coke & veg.)
-	SALAD
ı	1 Seaweed Salad
1	2 Green Salad
3	3 MAOCADO STRA (Mines Siesus in rices auscess) 4.12
_	Noodles
-1	Tempura Udon
2	Nabeyaki Udon
3	
J	Yaki Udon
4	Yaki Soba
	(Ser fried budisheat readles w. shrimp (or chicken), palors & mushrooms)
	Driors & maniforms)
	4

	_			
			TEMPURA	
	1 2	Shrimo	les Tempura	
	3	Shrimo	& Vegetable Tempura13.95 ell Crab Tempura13.95	
	5	Mikata !	Seafood Tempura Special .18.50	
	6	Chicker	& Vegetable Tempura11.95	
			DONBURI (RICE DELICACIES)	
	U	- Jack	Cutlet Donburi (Chicken or park)	
	1		2. Tempura Donburi	
	3		Donburi (Thin sticed chicken cooked w. egg & reg, over a bed of hot ncc) 7.95	
T	4		DOn'bur'i (Braded smoked eel over cooked bed of hot rice w special source) 13.95 SU (Park or chicken ante) deep fried & served w special source) 11.95	
1		, o make	Teriyaki	
)			angted and broiled in homemode terryaki souce served with vegetables)	
	1	Tofu Te	riyaki	
	2	Vegetat	ole Teriyaki	
	4	Chicker Book Se	1 ISTIYAKI (Please specify white or dark ineat)	
	Š	New Yo	uffed Eggplant Teriyaki	
	6	Scallop	Teriyaki	
	7	Shrimp	Teriyaki	
	8		Teriyaki14.50	
	9	luna te	riyaki	
	IV	(Lobster to	il shrimp, scallops & salmon)	
	11	Sesame	Chicken	
	12	Beef N	egimaki	
	,		NABE MONO	
		1	Suki Yaki (Assarted veg, binky sticed beef for chicken) served over (paganese rice noodles with our chef's special broth) Vices Abba 15.50	
		-	Jopanese rice noodles with our chef's special broth)	
	1		2 Yose Nabe	
	2	-	bean curd & veg with delicous brath)	
		_	C. D. C.	
			COMPLETE DINNER SPECIAL (Served w. soup & soled)	
	H	_	(SETTED RESOURCE SOURCE)	
	П	Appetizer:	: Shumai or california roll	
		Dioner:	Lobster tail teriyaki w, the choice of either: (1)Chicken (2)Steak (3)Time or (4)Shrimp	
	1	Dessert	Ice-cream – with the choice of \$27.95	

	SUSHI BAR (B)
I	Sushi(A) Regular 12.50 (B) Deluxe 15.50
2.	Sashimi (A) Regular 14.95 (B) Deluze 17.95
š	Chirashi Dinner (Yoney of raw fah over seasoned rice) 14.50
4	Maki Combination (A) Califamio, Tuno, & Custimber Roll
6	Tuna & (Salmon or Yellow Tail) Sushi Dinner
7	Sushi & Sashimi Combination (A) Queen
8	Mikata Love Boat45,00
ç	Mikata Party Tray 55.00 (17 per suth) & 36 per exserted rolls)
	(17 per sunn) & 30 per extentee ross)
	SPECIAL BENTO BOXES (No subsequence Orice of Milate dinner boxes served w. 2009 & saled)
	Special Bento Boxes
	SPECIAL BENTO BOXES (No adaption of Origin of Mixed dimer borts served w. souly & saled) Box At \$19.95



Crispy Basil Duck	\$17
Half crispy duck with basil sauce, of	nian, bell
pepper, carrot, chili.	
Duck Tamarind	\$17
Deep fried tender duck sapped w. tam	arind souce.
Jumba Shrima Asnarasus	\$16

Crispy Senfood Noodles Crispy naodle in light sauce topped with

House Special Steam Fish

Chicken Param Deep fried tender chicken with broccali topped

Fork Chep Grilled thin slices of pork maritiated with \$10 Steamed Mussels

Thai style steamed mussels with ehili, anion,

We can alter spicy according to your taste.

Side Dish

Sauteed Green Vegetables
Jasmin Rice
Brown Rice
Pad Thai Noodle (No Meat)
Egg. szollian, de bran sproat.
Fried Rice (No Meat)
Onion, szollian de tomata.
Extra Chieken / Beef
Extra Vegetable
Extra Shrimp / Squid

Beverages

Thai Ice Tea Thai Ice Coffee Soda Beer Hot Tea Hot Coffee Orange Juice \$2.5 \$2.5 \$1.5 \$4 \$1.5

Dessert

Fried Banana
Crispy Banana with drizzled chocalates.
\$4 Ice Pudding
Mix fruit, pudding, red rose syrup.

Aunch Special

Monday - Friday 11:30 am - 4:00pm
Chicken / Vegetable / Tofu \$6.5

Beef \$7 / Shrimp / Squid \$7.5

Our Lunch Specal Served with Salad or Grispy Spring Rell

L1. Chili Basil
Sauteed chili w. fresh basil, anian, bell pepper. carrot

L.2. Cashew Nui
Sauteed eashew nut w. onion, bell pepper, celery,
nushroom, broccoli, carrot.

1.2. Ginger

Someed shredded ginger with anion, bell pepper,
nushroom, celery, carrat and scalhau.

LA. Garlic

Sauteed mixed vegetables in fresh garlic souce. L5. Mixed Vegetable
Sauteed mixed vegetables with ayster sauce.

L6. Pad Thai

Rice noadle sauteed with eggs, peanut, scallian,
bean curd ond bean sprout.

L7. Pad See Ew Sauteed flat naadle with Chinese broecoli, eggs with dark bean sauce.

L8. *Pad Kee Mao
Souteed broad noodle with fresh basil, chili, onian,
tomato, eggs, bell pepper.

L9. Green Curry

Green curry with eggplants and basil.

L10. Red Carry

Bamboo shoot, string beans, fresh basil. L11. Massaman
Curry patoto, onian and peanut.

L13. Spicy Basil Fried Rice Fried rice with eggs, bell pepper, onion, fresh basil, chili.

L14. Brown Fried Rice
Brawn rice with eggs, onlan, scallion, tomato.



MILANO

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5 Delivery Hours
5 Hon. 11:30 am to 10:45 pm
4 Pi. & Sui. 11:30 am to 10:45 pm
5 Sunday: 12:00 noon to 10:45 pm
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Grand Opening
APRIL 21,2007

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(Bet.: 90* & 91* Street) 1742 2nd Avenue, New York, NY 10128

Crispy Spring Rolls Miced vegenables spring rolls wath plans sauce. Summer Rolls Freith vegenables, avocado, served will tomarind souce. Shrimp Rolls Morinated shrimp wrapped with egg roll skin served with sweet chill sauce. Fried Toll Crispy tofu, served with sweet chill sauce and grounded pennuts. Chicken Satay Grilde chicken sawy w. peanut sauce. Crispy Calamari Fried colamari served with sweet chill sauce and fried calamari served with sweet chill sauce. Fish Cake Thai style ground fish mixed with Thai curry, lime leaves, served with cusumber sauce. Steamed Chicken Thai Dumpling Ground chicken & scallion. Steamed Vegetable Thai Dumpling Miced vegetables & scallion. Curry Puff Ground of Chicken, ponno, anion & curry, cooked in pull postry, served w. cusumber sauce. Thai Shumai Steamed grounded chicken & shrimp wrapped with egg roll. Milano Golden Crispy Crispy grounded chicken & shrimp wrapped with egg roll. Milano Golden Crispy Crispy stronded chicken fixed his weet chili sauce. SOUP Small \$4 | Large \$8 Choice of Chicken, Vegetable, Tofu ar Strimp Tom Yom Hot and sour lemangrass broat with line juices, mushroom and cilantro. House Soup Clear broth with tofu and vegetables,

Salad	\neg	Hoods	le le
		Chaice of: Chicken	\$8
Mango Salad Shredded manga, cashew nus, r	\$6	Vegetables	\$8
avacada, served with sweet lim		Tofu	\$8
Papaya Salad	\$6	Reef	\$9
Shrimp, papaya served with gre string bean and tomata.	ounded peanut,	Squid / Shrimp	\$10
Beef Salad Beef with cucumber, tamata, or, line sauce.	\$7 tion in spicy	Pad That Rice naadle sauteed with egg, p bean sprouts	eanus, seallian and
Thei Selad	\$4	Pad See Ev	
Fresh vegetable, egg, tafu with	peanut sauce.	Sauteed flat noodle with Chin	
Chicken Salad	\$6	with black bean s	
Grilled tender chicken, red ania served with lime sauce.		Fad Kee M Sauteed flat woodle with fresh bas. eggs, bell pepp	il, chili, anian, tama
✓ Squid Seled	\$7	Pad Waar S	
Squid, lemangrass, anian, lime vreen.	juice - chili mix	Suutecd vermicelli with eggs,	
Cucumber Salad	\$4	Mee Goren	
Cucumber, peanut, carrot w. cu		Egg noadle, carrot, scallian, sprouts with special be	egg, auion, bean
Curry		Singapore Fried M Singapore style stir fried rice i mild sauce with egg, bean spro	naadle in a speelal
Curry Coaked with Cacanut Mi	lk, Chaice of:		
Chicken	\$9	Fried R	Lice
Vegetables	\$9	Choice of:	
Tofu	\$9	Chicken	\$8
Beef	\$10	Vegetables	\$8
Squid or Shrimp	\$11	Tofu	\$8
Seafood	\$12	Beef	\$9
		Sguld / Shrimp	\$10
Massaman		Seafond	\$11
Curry potata and pea	nu.	Searce	***
Green Curry Green curry with eggplant		Fried rice with eggs, hell pe basil, chili	
Red Curry Red curry with bamboa shoat, str basil.	ing beans, fresh	Thai Fried B Fried rice with eggs, an	
Yellow Curry With to		Pineapple Pries Fried rice with cashew mus, ey pineapple,	ggs, anion, scallian,
- Mat 2. Cuine		Lychee Fried Fried rice with lychee nuts, egg ful chef's saw	g, scallion in flavar-
# Hot & Spicy		Duncen Paled	

Entrees	
Choice of: Chicken	\$9
Vegetables	\$9
Tofu	\$9
Beef	\$16
Shrimp/Squid	\$11
Seafood	\$12
Chili Basii Sauteed w. fresh basil, onton, bell pe Garlic	pper, carrot,
Sauteed mixed vegetables in fresh g	arlic sauce.
Ginger Sauteed shredded ginger with onion, nutshroom, scallion and car	
Black Bean Sauce Silv-F with black bean, ayster sauce, muslir and ginger,	rled oon, scallion
That Cashew Nut Sauteed cashew nut with anion, bell ery, mustroam, broccall with cla	
Prik King Sauteed sting beans, carmt vs. spicy Ti	ial chili paste.
Sweet and Sour Sauteed with pineapple, tomata, on and bell pepper.	an, scallion
Seafood	
Chaice of: Whole Red Snapper	\$18
Salmon Filet	\$16
See Rest Filet	\$16
Whole Striped Bass	\$18
Ginger Sauce Sauteed shredded ginger with onion, mushroom, and scallion	bell pepper,
Basil Sauce Sauteed eluli w. fresh basil, anion, bell j	pepper, carrot.
Tamerind Sauce with tamorind sauce.	
Zean Sauce Topped with shipake mushroom, so leaves and ginger sauce	y bean, mins
Sweet and Sour Sauc Tapped with pineapple, scallian, on and bell pepper.	e ilan, tomata
Garlic Sauce Fresh garlic w. scallion & bell	pepper.

TEI: 522-0781
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FREE DELIVERY Minimum \$6.00

Chef's Specialities

Appetizers						Chef's Specialties
4	0.80	彩	北二	狐	59.	Rainbow Chicken 5.26
和式春卷 2. Hunan Egg Roll	1.00					Sliced Chicken with Snow Pods, Ham, Broccoli and Chinese Mushrooms.
	2.95					and countries massivours.
照 是 既 5. Fantail Shrimp (4)	3.95	# 1	1 班	片	60.	Vegetable Combination w. Sliced Chicken5.25
Soup		木	複	311	61.	House Special Chicken 6.25
変 花 清 7. Egg Drop Soup	0.90					Chunks of Chicken stir freed with our Chef's
战 株 考 9. Hot & Sour Soup · · · · · · · ·	1,15					Spicy Hot Sauce.
五 未 汚 10. Velvet Corn Soup with Chicken	1.15	± /	× 10	珠	62.	General Tso's Chicken
★ 茨 汚 11. Vegetable Soup (For 2)	2.15	a	a. Pr			Chunks of Chicken stateed with Red and Green
本 梅 汚 12. House Special Soup (For 2)	2.55					Peppers in a Hot Spicy Sauce.
Chicken 陳 皮 維 13.• Chicken w. Orange Flavor	5,25	- 1	n 2	×2.7	63	Eight Treasure in Bird's Nest 6.95
将 样 與 14. Lemon Chicken	5.25	2 :	a: / ^	. "	00.	Shrimp, Scallops, Chicken, Green Pepper, Mush-
维果聊丁 15. Diced Chicken w. Cashew Nuts 鱼 香 稈 16. Shredded Chicken Szechuen	5.25					rooms, Baby Com, Cashewnuts, Quail Egg.
金 香 拜 16. Shredded Chicken Szechuen	5.25		sc As	- dh	EA a	Sesame Beef 6.95
客條準丁 18.* Diced Chicken w. Peanuts	5.25	2.	MrI	*4	04.	Sheed Beel with Natural Flavor Special Sauce.
塚 뿣 丁 19. Chicken & Shrimp Combination	5.25					
茶 崩 웗 20. Chicken w. Broccoli 大 千 翰 21. Ta Chien Chicken	5.25	陳.	皮片	- 内	65.*	Tangerine Steak
Pork						Mouth-watering chunks of Steak delicately sauteed in Dried Orange Peels' and Hot Peppers.
本 师 用 22. Moo Shu Pork (w. 2 Pancakes						at Mice Offinge teres and not reppets.
急春同時 23. Szechuan Shredded Pork		茶	古牛	均	66.*	Mongolian Beef 5.85
10 5 A 25. Twice Sauteed Pork	4.95					Strips of Beef with Carrots and Celery with Green
Beef						Onion Pies.
多杏牛肉烛 26. • Szechuan Shredded Beef	5.45	:de	爆虾	五仁	67.	Yo-Bo Shrimp 6.95
青椒牛肉 27. Pepper Steak 茶躺牛肉 28. Beef w. Eroccoli	5.45					Shrimp with Red and Green Peppers in Chef's
千块牛肉財 29.◆ Shredded Beef in Chili Sauce	5.45					Special Sauce.
Sea Food		秘.	左 全	- 3-	68.	Crispy Whole Fish 10.95
干燒蝦仁 30. Hot & Spicy Baby Shrimp 车直報仁 31. Shrimp w. Green Peas	6.25					Fish Deep fried until Crispy, coated with Hunan
表来版在 32. Shrin-p w. Cashew Nuts						Sweet and Sour Sauce .
免疫版仁 33. · Baby Shrimp w. Garlic Sauce	6.25	全	R	7.9.	89	Happy Family 8.95
技帆纸 434. Baby Shrimp w. Plack Bean Sauce 低 舰 48 35. Shrimp w. Lobster Sauce		3.	4-	114	-	Shrimp, Scallop, Lobster Meat, Crab Meat,
说文明 料 36. • Crispy Prowns w. Castiew Nuts						Chicken, Beef, Ham, Baby Corn, Snow Pea Pod,
干塊干月 37. • Scallops w. Spicy Wine Sauce	7.25					Chinese Mushrooms.
Vegetables	4.00					Lunch Special
陈基豆腐 38. • Ma Pao Bean Curd (w. Meat) 家常豆腐 39. • Home Style Bean Curd	4.00					(11:30 AM - 3:00 PM)
千島四手豆 40. Dry String Beans	4.25	46	3.1-	45	70	Served with Fried Rice Chicken Chow Mein 3.25
鱼香茶蘭 41. Broccoli w. Carlic Sauce	4.25	- F	1 式 4	Fil "	, 0.	(Pork or Shrimp)
* 作 练 42. Mixed Vegetables Fried Rice	4.23	又	烧岩	文 张	71.	Pork Egg Foo Young 3.25
未 菜 炒 飯 43. Vegetable Fried Fice	2.95	赤	什			Mixed Vegetables
肉 郏 炒 轰 44. Pork Fried Rice	3.25					* Broccoli w. Garlic Sauce 3.95
雜 抄 飯 45. Chicken Fried Rice	3.25					Pepper Steak 3.95
報 炒 飯 47. Shrimp Fried Rice	3.95					Beef w. Broccoli
本棒炒飯 48. House Special Fried Rice	4.25					Beef w. Shredded Onion 3.95
th to the day 59 Park to Main	2 75	維	雅刻			Pork w. Shredded Carrots 3.95 Sweet & Sour Pork 3.95
肉 非 榜 新 59. Pork Lo Mein	3.75	fit	施			Sweet & Sour Chicken 3.95
脚 物 夠 51. Chicken Lo Mein	3.75	4.			80.	
牛 撈 飾 52. Beef Lo Mein	3.95	卓	施		B1.	
本 核 拼 飾 54. House Special Lo Mein	4,25	木	35			Moo Shu Pork (w. 2 Pancakes) 3.95
Dessert		10	绑			Twice Sauteed Pork 3.95
汽 水 55. Soda	1.00		保.3	# 7	B4.	Dicad Chicken w. Peanuts 3.95
棋	0.95	梨	雙	7	85.	Chicken & Shrimp Combination 3.95
维 新 其 5B. Fried Banana	3.25					Diced Chicken w. Cashew Nuts 3.95
* HOL & SPICY		干±	免牛;	肉粉	87.	• Shredded Bref in Chili Sauce 3.95

* HOT & SPICY

f 1

TERIYAKI BALLS \$6.00/6pcs



Filling Options:

Juitcy Shrimp
Country Sausage
Organic Potato
Served with:
Teriyoki Sauce, Japanese Mayo, Corn Flakes,
Rosated Almand Silces, and Paraley
Traditional Takoyak! +\$2.00
(Boiled Octopus Filling with Fish Flokes and Sea Weed)

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Bubble Tea - Black Tea Latte	\$4.00
Bubble Tea - Green Tea Latte	\$4.00
Bubble Tea - Chai Latte	\$4.00
Bubble Tea - Mongo Yagurt Drink	\$4.00
Iced Mango Tea (Sweet / Unsweet)	\$3.00
iced Black Tea (Sweet / Unsweet)	\$2.00
iced Green Tea (Sweet / Unsweet)	\$2.00
San Pellegrino - Blaad Orange	\$2.00
San Pellegrino - Grace Fruits	\$2.00
Son Pellegrino - Lemon	\$2.00

HOT DRINKS

Hot Black Tea Latte \$4.00

Hot Green Tea Latte \$4.00

Hot Chal Latte \$4.00

Hot Mango Tea (Sweet / Unsweet) \$3.00

Hot Black Tea (Sweet / Unsweet) \$2.00

Hot Green Tea (Sweet / Unsweet) \$2.00

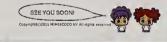


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Tofu Salad (with Sesame Dressing)

Green & Daikon Salad (with Bonito Flokes & Yuzu Dressing)

Seaweed Salad (with Yuzu Citrus Dressing)

Kimpira Burdack Salad +\$1.00

* RICE DISHES - DON

*Side Salad +\$1.00

Angus Premium Steak Don with Neglishio Sauce \$13.00

Crispy Pork /
Chicken Kotsu Don
with Jopanese BBQ Sauce
\$11.00

Karaage Fried Chicken Don with Spicy Mayo \$11.00

Japanese Char-Siu Don \$10.00 Spicy Ginger Pork Don \$10.00 Yuzu Pepper Chicken Don \$10.00 Spicy Miso Chicken Don \$10.00

Seasonal Veggle Tempura Don (V) \$10.00

\$9.00 Teriyaki Tofu & Veggie Don (v) \$8.00



★ JAPANESE CURRY \$8.00

Japanese Homemade Veggle Curry served over White rice, Brown rice, Soba noodle, or Udon noodle.



Angus Steok + \$6.00

- Premtum Pork Katsu + \$5.00

- Chicken Katsu + \$5.00

- Grilled Chicken + \$4.00

- Grilled Shrimp + \$4.00

- 4pcs Torlyold Balls + \$3.00

- Kinpira Roat Vegetable + \$2.00

- Fried Egg + \$1.00

- Fried Egg + \$1.00

Additional Toppings:

★ NOODLE DISHES \$10.00

Tokyo Shoyu Ramen (Pork & Fish Broth) Classic Tonkotsu Ramen (Creamy Pork Broth) Spicy Mike Ramen (Chicken Broth) Vegale Romen (V) (Vegetoble Broth)



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Pepperoni	8.0
Meatball	
Peppers	8.0
Anchovies	
Half & Half-Apy. 2 items	
Special	
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Small Pizza (14")	
Small F1224 (14 /	0.0

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Sausage	0
Real Veal Cutlet	
Eggplant2.	
Sausage and Peppers3.	
Peppers and Eggs	7
Sausage and Eggs	
Sausage, Peppers, & Eggs3.	
Veal and Peppers	ō
(Any hero Parmigiana 50¢ ext	r
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ITALIAN SALAD2.	2
ANTIPASTO3.	
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BREAD, DOUGH, & DISHES PREPARE	n
FRESH ON PREMISES DAILY	1
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Genoa Salami2.75	
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nectace and Tomato25# extra	



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Lasagna
Spaghetti(al dente)
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Spaghetti with Meat Balls
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Spaghetti with Real Veal
Cutlets5.00
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Manicotti
Jumbo Cheese Ravioli3.75
Meat Ravioli3.75
Spaghetti with Clam
Sauce(white)4.50
Garlic Bread1.00

Prices Subject to Change Without Notice

Green or Sweet
Fried Plantain
3 95
3 00
3 75
4 00
4 50
4 50
4 50
4 50 SPECIAL DISHES Shifmp or Beef Fried Rice S 1 Fried Half Chicken S 2. Fried Chicken Wing (4) S 3. Fried Chicken Wing (4) S 4. Fried Fork Chop (2) S 5. 8at 8-D 8 bt Tip S 6. Shifting Basket (21) S 7. Scallops Nuggets (10) S 8 Fried Jumbo Shrimp (5)

SPECIAL LUNCH & COMBINATION PLATTER

Lunch from 10:30 em - 6:00 pm

Choice of Wenton, 190 ym, 100 of pm, 100 pm

Eich Dish Sureput Will Egg Roll and

Combo served with Egg Roll and

Combo served with Egg Roll and

Choice of: Vegetable Lo Mein or Pork Fried	Rice	
	LUNCH	cô
1. Chicken or Park Chow Meln	3.95	4
2. Shrimp or Beet Chow Mein	3.95	4
3 Chicken or Pork Lo Mein	3.95	4
4 Shrimp or Beef Lo Mein		4
5. Shrimp with Lobster Sauce	4 25	5
6. Pepper Steak with Onion	3.95	4
7. Chicken or Pork with Broccoli	4.05	5
8 Shrimp or Beef with Broccoli		5
9. Bar B-O Spare Ribs	4.95	6
10. Sweet and Sour Chicken or Pork	3.95	4
11 Moo Goo Gai Pan	3.95	4
12. Chicken or Shrimp with Cashew Nuts	4.25	5
13. * Chicken or Pork with Garlic Seuce	4.25	5
14 * Shrimp or Beef with Garllo Sauce		5
15 *Kung Po Chicken or Shrimp	4.25	5
16. * Curry Chicken or Beef	3.95	4
17 *Szechuan Chicken or Beef		5
18. * Hunan Chicken or Beef		5
19 Chicken or Beef with Bleck Bean Sauce		4
20. Chicken or Beef with Oyster Sauce	3.95	4
21 *Sesame Chicken	4.50	5
22 *Sesame F or Shrimp		Ę
23. * General 7 - 's Chicken	4 50	5
24. * General T 's Beef or Shrimp	4.75	5
25. Beef or Chicken with String Beans		5
26. Beef or Pork with Chinese Vegeteble		4
27 Buddhist Delight	3.95	4
28. * Broccofi with Garlic Sauce		4
29. * String Beans with Garlic Sauce	. 3.95	4
30. Seafood Oelight	5.25	6
31 Triple Delight	4.75	5
32. * shrimp & Scellop with Garlic Sauce	. 5.25	6
33. * Shrimp with Chili Seuce	4.50	5

=		CHEF'S SPECIAL	-
		(iii viiii viiii)	ortion
		Mahnated chicken chunks, deep fined δ sauteed will chell's special hot pepper garlic llavared tangy brown sauce	7.25
S	2.*	ORANGE FLAVORED CHICKEN Mannated chicken churks, deep lined & saufeed w orange flavored langy sauce	7.25
S	3.	LEMON CHICKEN Breast of checken lightly bleaded, deep fined then glazed in chet's specially prepared firsh lemon sauce	7.25
S	4.*	THREE WONDERS Beet, chicken, shrimp w mix vegetables in gartic sauce	7.50
s	5. *	ORANGE FLAVORED BEEF Mannated beel, deep Ined & sauteed w. orange flavored langy brown sauce	7.50
s	6. *	BEEF & CHICKEN HUNAN STYLE Seel & chicken sliced cooked w Chinese vegetables & hot pepper sauce	7.25
s	7.	BEEF & SCALLOP W. VEG. Beel & scalops will baby com, carrots, brocco6, waterchestruits cooked in brown sauce.	7.95
s	8.	SHRIMP & STEAK 'O' Filet mignon chunks & jumbo shrimp w straw mushi doms, baby com, broc- coli, etc. cooked in chet's special sauce	7.95
s	9.	HAWAIIAN FIVE 'O' Löbster, chocken, chunk beel, shrimp, roast pork & Chinese vegetables in brown sauce	
Si	0.	LAKE TUNG TING SHRIMP Jumbo shrimp w bioccon, baby corn, walerchestnuts, shaw mushrooms etc in a special egg sauce	7.95
S	1.	HAPPY FAMILY Sinced shamp, chicken, beef & pork sauteed will baby com, broccole & carrols, assorted vagetable in goulimet sauce	7.95
S	12.	SEAFOOD DELIGHT	8.25
S	13. *	SEAFOOD W. SHA CHA SAUCE	8.25
S	14. *	SEAFOOO SUPREME	8.25
S	15.	CRISPY SHRIMP Shimp slightly batter lined, then sauted (a an exolic sauce, surrounded w broccoll & baby com	7.95
	16.	SWEET & SOUR DELIGHT	
S	17. ₃	Chunk of unshelled lobster, sliced chicken white meal will garlie sauce	

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SEAFOOD

25. GRILLED WHOLE FISH (ngar-hin)	
spices, broiled and topped with tamarind sauce.	
26. PRAWN & ASPARAGUS (seasonal)	A) B
27. PRAWN & OKRA (seasonal)	C
28. FISH FILET WITH CALABASH	4) 5)
29. FISHCAKE WITH CALABASH	6) 8)
30. SEAFOOD IN CLAY POT	11
31. PRAWN & BROCCOLI	34
32. BABY SHRIMPS WITH ROSELLE LEAF & BAMBOO SHOOTS	40
33. EGGPLANT OL-KUT	39
VEGETABLE	39
34. VEGETABLE DELIGHT	40
35. SESAME STRING BEAN &	
BROCCOLI	41
36. BREAD & BEAN (peah nun-pya)	42
crisp fried onion server w/butter fried nun bread.	4.3
PORK	
37. LEMON GRASS PORK. 8.50 Slice pork, lemon grass, string beans, green pepper, hot pepper in lemon grast state.	44
38. TOAK TOAK KYAW	45

	LUNCH SPECIAL MENU
	Mon Fri. 12:00 Noon - 4:00PM. * (EAT-IN ONLY) *
A) B) C) D)	Gold Fingers. 2.25 Golden Triangle 1.95 Shrimp Spring Roll 2.25 Tofu Kyaw 1.95
	Noodles
4) 5) 6) 8)	Mohingan 2.95 Oh-No-Kow Swear 2.95 Rangoon Night Market Noodles 3.75 Panthay Noodles 3.75
11) 12)	Burmese Curry Coconut Milk Chicken Curry w/Potatoes
34) 40)	Vegetables 3.75 Tamin Kyaw "Burmese Fried Rice" 3.50
	DUCK
39.	PEPPER DUCK 8.95 Tender boncless duck meat saukeed with green pepper, ted pepper, hot pepper, lenon grass sauke.
	FRIED RICE
40.	TAMIN KYAW (Burmese fried rice) 4.95 Delicious cooked vatana peas, cabbage, carrot, lettuce, bean sprout, crisp onton and scallion.
	SIDE ORDER
41.	THOUSAND LAYERED PANCAKE
42.	BUTTER FRIED PITA (nun bread) 1.00
	COCCUUT DIOR C

COCONUT RICE - Steam rice cook with creamy coconut milk......

 DESSERT

 SWEET LAYER PANCAKE
 2.50

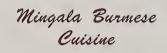
 COCONUT PASTRIED
 2.50

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FREE DELIVERY

21-23 E. 7th Street (212) 529-3656 (212) 260-0457





APPETIZERS E) ARLOO KUTTALIC. 3.95 Spiced mush potato wheatder ground beef filing. F) SATEV BEEF . 3.95 Grilled marinated tender slkeed beef on skewer. 3.95 APPETIZERS / SALADS L) AH KYAW TOKE Combination of fried appetizes, cabbage, carnot & Burmese seasoning

HIN-CHO	(SOUP)

HIN-GA HIN-CHO Silver bean thread, ground dried shrimp, calabosh, cabbage & ear tree mushrooms.	11. COCONUT MILK CHICKEN CURRY W/POTATOES
2. TWELVE INGREDIENTS HIN-CHO	12. COCONUT MILK BEEF CURRY W/POTATOES
Shrimp, pork, ehieken, assorted vegetables, mushroom & seallion.	13. PRAWN CURRY IN FRESH TOMATO SAUCE 8.95
3. CORN ONION HIN-CHO	14. PORK WITH PICKLED MANGO CURRY6.95
RANGOON POPULAR NOODLE	15. THOUSAND LAYERED PANCAKE (individualy hand folded layes of dough fried with butter ghee) with CURRY CHICKEN or BEEF
SOUP 4. MOHINGA	16. BUTTER FRIED PITA (Indian nun bread) with CURRY CHICKEN or BEEF
Thin rice noodles with fish broth, lemon grass, soutced minced fish, crisp bean, corriander.	17. KEEMA 6,95 Thousand layer paneoke stuffed with minced ground beef, minced potato, spices & eurry sauce.
5. OWN-NO KOW SWEAR	18. CHICKEN CURRY MEATBALL WPOTATOES
KOW-SWEAR	CHICKEN (kyettha)
(FRESH EGG NOODLES) 6. RANGOON NIGHT MARKET NOODLES5.75	19. LEMON GRASS CHICKEN
Tender duek meat, fresh egg noodles, scallion, garlie sur fried with light garlie sauce.	20. CHOP CHOP CHICKEN (kyettha-lone kynw) 7.50 Chicken paules, carrot, cobbage, snow peas,
7. LET-TOK (mixed vegetable salad w/noodles) 5.75 Cold noodles, assorted vegetables, strip of bean curd, ground dried shrimp, tumerid juice dressing.	red pepper cooked in brown sauce. 21. KYETTHA AH ZUT (chili chicken)
8. PANTHAY NOODLES	Sauteed ehicken, broccoli, eorrot, red pepper, hot pepper in chili sauce.
Indo-Burmese style dieed chicken & vegetables with egg noodles in curry sauce.	22. KYETTHA KEBOT KYAW
MANDALAY NUNGI TOKE	tomato, hot pepper with chefs special sauce.
toasted besan.	BEEF (ametha)
RICE SALAD	23. SPICY BEEF WITH BROCCOLI

BURMESE CURRY (SIBUAN)

24. AMETHA KABOT KYAW

Marinated flank steak, green pepper, sliced onion, tomato, hot pepper with thefs special sauce.



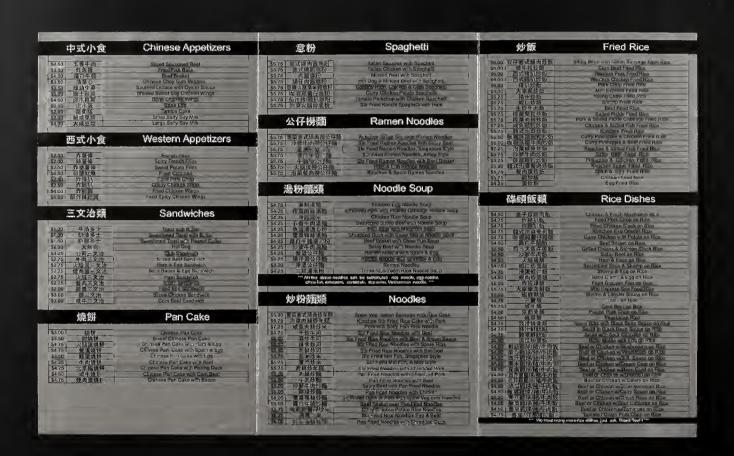


14-18 Elizabeth St #32-33 New York, NY 10013

> Open 7 Days a Week 8:00am - 7:30pm

Tel. 212-267-0888

Free Delivery On Order \$15



Today's Poté 3.95 Chopped Chicken Liver 2.95 Smoked Salmon 6.95 Escargot Bourgujanon 2.95/4.95 Carpoccio Dill & Mustard Souce 3.95/5.95 Fried Mozzarella & Proscuitto 3.95/5.95 Today's Soup, hot or cold 2.26 Grazpacho 2.26 Grazpacho 2.26
Gazpocho2.2
Mister Sam's Salad 2.95/4.93 Seafood Salad with Fruit & nuts 6.93 Chicken Mango Salad with Fruit & nuts 6.93 Chef's Salad with meat & cheese 6.93 Today's Pasta Salad 6.93 Mister Samburger 5.23 Stuffed Omeleties 5.50 Lidaho Pataletins 4.93 Above served with choice of any two: Omerican · swiss · mozzarello · cheddar · bleu · bocon · mushrooms ovocado · eggs · chili · ham · pizza sauce · spinach
Prime Rib Sondwich
Ice Cream 2.95 Coppuccino 2.50 Fruit 2.95 Espresso 2.00 Cheescoke 2.95

SUSHI ROLL OF HAND ROL	7 61 11012
Tuna Roll	3.50
California Roll with Caviar	4.00
Yellow Tail with Scallion	4.00
Salmon Skin Roll with Cucumber	4.00
Toro Scallion	6.50
Boston Roll shrimp, evocado, cucumber, lettuce & caviar	5.00
Toyko Roll fresh selmon, cucumber, avocado & cavier	5.50
Hamatek yellow tell, tune evocado, cucumber & cevier	5.75
Eel Cucumber or Avocado Roll	5.50
Alaskan Roll smoked salmon, evocado, cucumber & caviar	4.75
Tuna, Avecado, Caviar Roll	4.75
Salmon Avocado	4.50
Mini Futo egg, crab, cucumber, pickles & caviar	5.50
Vegetable Roll	4.50
Spinach Roll with shittake	4.50
Shitake Cucumber Roll	4.50
Asparagus Roll with shiteke	4.50
Vegetable Tempura, Spicy, Caviar Roll	4.95
Cucumber Roll	3.00 3.25
Oshinko	3.25
Kampyo	3.25
IMIH2A2 & IH2U2	Per Place
242U1 0 2W2U1WI	
Tuna (maguro)	2.75
Tuna (maguro) Tuna Belly (toro)	2.75 4.00
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake)	2.75 4.00 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi)	2.75 4.00 2.50 3.00
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai)	2.75 4.00 2.50 3.00 3.00
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yel'ow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai)	2.75 4.00 2.50 3.00 3.00 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai)	2.75 4.00 2.50 3.00 3.00 2.50 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (hirame)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (hirame) Mackerel (saba)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50 2.50 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50 2.50 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yel'ow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (hirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (ebi)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (notategai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (abi) Stripe Bass	2.75 4.00 2.50 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yel'ow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (ebi) Stripa Bass Sweet Shrimp (ama-ebi) (winter only)	2.75 4.00 2.50 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (hirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (ebi) Stripa Bass Sweet Shrimp (ama-ebi) (winter only) Crab stick (kami)	2.75 4.00 2.50 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Ctam (hokigai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (abi) Stripe Bass Sweet Shrimp (ama-ebi) (winter only) Crab stick (kani) Eel (unagi)	2.75 4.00 2.50 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (ebi) Stripe Bass Sweet Shrimp (ama-ebi) (winter only) Crab stick (kani) Eel (unagi) Sea Urchin (uni)	2.75 4.00 2.50 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (notategai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (abi) Stripe Bass Sweet Shrimp (ama-ebi) (winter only) Crab stick (kani) Eel (unagi) Sea Urchin (uni) Salmon Roe (ikura)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yel'ow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (hotategai) Squid (ika) Fluke (hirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (abi) Stripa Bass Sweet Shrimp (ama-ebi) (winter only) Crab stick (kani) Eel (unagi) Salmon Roe (ikura) Flying Fish Roe (tobiko)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2
Tuna (maguro) Tuna Belly (toro) Fresh Salmon (sake) Yellow Tail (hamachi) Giant Clam (mirugai) Surf Clam (hokigai) Scallop (notategai) Squid (ika) Fluke (nirame) Mackerel (saba) Spanish Mackerel (sawara) Bonito (katsuo) Octopus (tako) Shrimp (abi) Stripe Bass Sweet Shrimp (ama-ebi) (winter only) Crab stick (kani) Eel (unagi) Sea Urchin (uni) Salmon Roe (ikura)	2.75 4.00 2.50 3.00 3.00 2.50 2.50 2.50 2.50 2.50 2.50 2.50 2

LUNCH SPECIAL

Sushi Bar
(Sarved with miso scup or seled)
Sushi Lunch
5 pcs. & Celifornie roll.
Sashimi Lunch
8 pcs of essored fish.
Maki Combo A
spicy tune & tempura roll.
Maki Combo B
tune & Californie roll.
Paradise Lunch
2 pcs. tune, 2 pcs. selmon, & 2 pcs. yellow tail.10.009.007.5011.00

(Served with miso soup)	
Katsu Don	7.50
breeded fried posk, vegetables & egg over rice.	
Oyako Don	7.50
chicken, vegetables & agg over noa	
Ten Don	9.00
shrimp & vegelables tempure with seuce over rice.	

(Served with saled)	
Tempura Udon or Soba	8.0
shrimp & vegetables noodle soup.	
Nabeyaki Udon	8.50
chicken one wandahlan ahaima tanawa anada	



Mizu Sushi

Monday - Thursday Lunch: 12:00 noon - 3:00 pm Dinner: 5:00 pm - 11:00 pm Friday Lunch: 12:00 noon - 3:00 pm Dinne: 5:00 pm - 11:45 pm Saturday Dinner: 5:00 pm - 11:45 pm Sunday Closed

29 East 20th Street, New York, NY 10003 (Bet Broadway & Park Ave., South) Tel.: (212) 505-6688

squos		ENTREES	ENTREES		SUSHI BAR	
Miso Soup tofu, scallion, & seeweed	2.50	(dishes served with vegetebles & miso soup or seled)		Appetizer		
Clear Soup scallion, mushroom, & seaweed in cleer broth	2.50			Tuna or Salmon Tar Tar	7.50	
Mizu Seafood Soup	6.00	W		merinete w/spicy seuce, soy sauce, sesame oil, top w/caviar.		
shnmp, clam, scellop, fish cake, mushroom, end		Teriyaki		Sushi (4 pcs)	8.00	
watercress, scellion in cleer broth.		Chicken	12.00	Sashimi	9.00	
Hamaguri Soup	4.50	Shrimp	14.95	Ebi or Tako Sunomono	5.00	
clem w, shredded ginger & welercress in clear broth.		Beef	16.95	Entree		
		Salmon	15.95	(Served with miso soup or house selad.)		
SALADS		Beef Negimaki beef rolled with scallion.	14.00	Sushi Plate 8 pieces and 1 tune roll Sashimi Plate 14 pieces of sliced assorted fish	18.00	
Green Salad		Tofu & Vegetables	10.00	Sushi & Sashimi Plate Sushi & Sashimi Plate	22.95	
green Salad green lettuce, cucumber, & tometoes w. ginger dressing	2.50			5 pieces, 8 pieces seshuni end 1 yellow tail scallion roll	24.95	
Avocado Salad	4.50	Tempura		Sushi & Sashimi for 2	59.00	
Hijiki Salad cooked Seaweed	3.50	Shrimp	14.95	10 pieces sushl, 18 pieces sashimi & 1 crazy roll.	33,00	
Shrimp Salad	6.00	Shrimp & Vegetables	13.95	Tekka Don tune on bed of seasoned rice	17.00	
menneled shrimp with baby greens, spicy vineigrette	6,60	Chicken & Vegetables	12.95	Chirashi assorted sestumi on bed of seesoned rice	16.00	
dressing & sesame seeds		Mixed Vegetables	10.00	Paradise Plate	22.00	
Chuka Salad	5.00			2 pcs. tune, 2 pcs. yellow tall, 2 pcs. selmon, 2 pcs. eel & toyko r	ro/l	
green seeweed mannated w/sesame oil, dried pepper,				Maki Combo spicy tune, shamp tempura, & eel roll	15.00	
sesame seeds & cavier topping				Spicy Combo tuna, abi, & selmon rolf	16.00	
		VARIETY DISHES		Vegeterian Plate 5 pcs. of vegetables sushi & 2 vegetable rol	#s 14.95	
APPETIZERS						
Shumai	5.00	Shogayaki pork or chicken with ginger sauce	12.00	MIZU SPECIAL MAKI		
steamed or fined shrimp dumpling served w spicy		Yasai Itame seuteed mixed vegetebles	10.00	Spicy Tuna, Yellow Tail or Salmon Roll	5.50	
sesame vinaigrette sauce	- 5	Unaju broiled eel on rice	16.95	Shrimp Tempura Roll with mayo	5.50	
Gyoza pan fned pork dumpling	5.00	Sukiyaki mixed vegetebles & sliced beef in sukiyaki broth	13.95	Green Dragon avocado, eel, & cucumber	9.00	
Yasai Gyoza pen Ined vegetebles dumpling	4.50	Salmon with Garlic Butter Sauce	15.95	Red Dragon tune, evocedo, eel, & cucumber	9.50	
Shrimp Tempura	6.00	Tonkatsu/Torikatsu	12.00	Orange Dragon selmon, evocado, eel, & cucumber	9.50	
battered fined shamp & vegs served with dipping seuce.	4.50	deep fried breaded pork/chicken served with fruit seuce	12.00	Naruto Roll	9.95	
Yakitori chicken on skewer with teriyeki sauce	4.50	Butterfly Shrimp	15.95	salmon, tune, yellow leil, shrimp, evocedo, & cevier roll w/cucu Curi Specia! eel, caviar, avocado rolled with cucumber	7.50	
Beef Negimaki beef rolled with scallion in tenyaki seuce	5.95	shrimp roll with asparegus w teriyakı sauce.		Lobster Tail Tempura served with seuce	9.00	
Edamame sleemed beby soy been	3.50	Avocado Shrimp shrimp & evocedo with tenyeki sauce	15.95	Spider Roll soft shell creb	7.95	
Tatsuta Age deep fried marineted tender chicken	5.00			Crazy Roll tune, spicy sauce, cavier, & tempure flakes, top witune	9.95	
Oshitashi	4.50			Fancy Roll	10.95	
cold spinech w light seuce topped w bondo flakes & seseme seeds		NOODLES		smoked selmon, eel, evocado, shnmp tempura & spicy seuce		
Agedashi Tofu	4.50	MOODEES		Mizu Roll sel rolled with shrimp tempura, cevier, & cucumber		
Eghtly fned tofu w. bonito flakes, grated ginger, daikon		Shrimp Tempura Udon or Soba	12.00	Yuki Roll spicy salmon, flakes, evocado, & caviar roll w/soft seaweed		
& scallion in light sauce		Zaru Soba cold buck wheel noodles	8.00	Rainbow Roll tuna, selmon, yellow lail, avocado, cucumber, cavier, & crab st	7.50	
Yaki-Nasu gniled eggplant with miso peste	5.00	Chicken Yaki Udon stir fried noodle with chicken & vegetab		House Roll eet, salmon, ebi, asperagus, fried with special sauce	6.50	
Ika Kara-Age fned squid served w spicy temon sweet seuce	4.50	Seafood Yaki Udon stir fried noodle with seafood & vegetati	de 14.00	Spicy Scallop Roll cevier, flekes roll with soft seaweed	6.95	
Ika Maru Yaki broiled squid.	6.00	Nabe Yaki Udon	12.95	Mit. Fuji Roll cooked shirmp, spicy sauce, cucumber & basil	5.95	
Kushi Yaki shrimp & scallop on skewer with tenyeki sauce	6.95	shomp tempura, egg, & vegeteble with noodles soup	12.00	Ai San San Roll tune, white fish, salmon, basil, cucumber, & cavie		



Hours of Operation

formally - Linch 12 - Spm | dinner: 5 - 12 luesday - Lunch: 12 - Spm | dinner: 5 - 12 luesday - Lunch: 12 - Spm | dinner: 5 - 12 luesday - Lunch: 12 - Spm | dinner: 5 - 12 luesday - Lunch: 12 - Spm | dinner: 6 - 1 saturday - Lunch: 12 - Spm | dinner: 6 - 1 luesday - Lunch: 12 - Spm | dinner: 6 - 1

> 183 First Avenus (between 10th and 11th) tel: 212-475-7899 www.eatmomofeku.com

Small Dishes
Seasonal Pickles small 4 / large 7
Sizezmed or Part-Picel Pork Dumpilings 5
Spiny Smidhod Chickear Wings – probled chili peppers, garlic, scalilions 7
Sizezmed Burs – chicken 6 / shake 5 / brekshire pork 7
Spicy Briskes 1 righe 7
Readed Pilos Cakes – red Chili pepper suice, rossed onions 7
Pischers Irisand Oysters – w/ kimchi 3 for 7 9 / 6 for 13

Nonadies & Risee
Ramen – chicken 8 / shredded berkshire pork 9
Montoflatir Ramen – ber shire pork combo, posched egg 13
Trutemen – dipping broth, chilled noodles, berkshire pork ported egg 10
Pork Neck Ramen – brased eck mets posched egg 12
Oxtall Stop – suje b moodles, oxtal, braised diskon 15
Winchil Silber – brased kimchi, sliced rice cakes, berkshire black pork 13
Oxtelsen Noodle Stop – Shargha thick noodles shiske 9
Ginger Scalilion* – noodles, rossed cauliflower 9
Chicken & Roga – shargha thick noodles shiske 9
Ginger Scalilion* – noodles, rossed cauliflower 9
Chicken & Roga – shargha thick noodles shiske 9
Ginger Scalilion* – noodles, rossed cauliflower 9
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Ginger Scalilion* – noodles, rossed cauliflower 9
Chicken & Roga – shargha thick noodles shiske 9
Ginger Scalilion* – noodles, rossed cauliflower 9
Ginger Scalilion* – noodles, ros

21
ANCHOVIE DELIGHT
Our own marinara sauce topped with anchovier and fresh herbs, Your choice, with or without cheese 12° 14.75 16° 17.50

22 MEAT BALL PIE Homemade meat balls, mannan sauce and fresh herbs with ricotta, fresh mozzarella, and parmesan cheese 12 14.75 16 17.50

23 SMOKY SPECIAL parmesan cheese, and fresh herbs

12 14.75 16 17.50

→ >>+ **• **> →**

GOURMET SALADS

CAESAR
Garden fresh romaine lettuce topped with croutons and a garlicky anchovic dressing on the side
\$4.95

2
GREEK
Garden fresh romaine lettuce topped with feta choese, black
olives, and onlors with our own balsamic vinagrette on the side
\$4.95

3
MESCLUN
Wild field greens topped with farm fresh goat cheese and
Pignoli nuts with our own balantie vinagrette on the side
\$4.95

4
ITALIAN
Garden fresh romainel lettuce topped with peppers,
onions, zucchnin and garlic countons with our own
balsamic vinagrette and parmesan cheese on the side
\$4.95

The New York Times September, 1998

"Joseph Viggiano, the chef and owner, makes and extraordinaily light crust, which is airy yet crisp and tasty.....

Sometimes perfection is hard to improve upon."

Eric Asimov



Tiramisu \$ 3.75 Chocolate Rum Mousse \$ 3.75

Hand Packed Pints of Gelato or Sorbetto \$ 4.50

All of our Desserts are Imported From Italy

Manhattan User's Guide - June 1998 "This place is worth stopping by..... with pizza this good, you might crack a smile"

Time Out New York Magazine - Oct 1997 "Mona Lisa offers more than your average slice...... This place does not skimp on toppings"



Discover a multitude of magnificent creations by Chef Joseph Viggiano, another great Italian artist

The New York Cimes Sept, 98 "Sometimes perfection is hard to improve upon."

Eric Asimov

(212) 979-1152

FREE DELIVERY

Visa · Mastercard · America Express

296 City Island Ave. (718) 885-0947

THE MONA LISA
This work of art is prepared with fresh plum tomatoes, homemade mozzarella, parmesan cheese and fresh herbs
12° 11.00 16° 13.75

THE DA VINCI

An original pizza born in Naples, prepared with marinara sauce homemade mozzarella, parmesan cheese and fresh herbs 12" 11.00 16" 13.75

TOMATO & BASIL PIE Fresh plum tomatoes with virgin olive oil and fresh ba

THE TRIPLE MUSHROOM

A combo of fresh plum tomatoes and homemade moz
with portabello, shitake and Criminni mushroom
make this pie a cullinary delight 12" 14.75 16" 17.50

5 THE CAPPY Imported Cappicolla with fresh plum tomatoes, home mozzarella, parmesan cheese and fresh herbs 12° 14.75 16° 17.50

VEGETABLE SUPREME Grilled zucchini, eggplant and peppers with fresh plum tomatoes, homemade mozzarella. parmesan cheese, and fresh herbs

12" 14.75 16" 17.50

7
CHICKEN DELUXE
Grilled chicken with marinara stuce, fresh plum tomat
mushrooms, homemade mozzerlla,
parmesan cheese, onion and fresh herbs
12° 14.75 16° 17.50

8
VEGGIE CHARVE
Roasted eggplant and peppers with homemade mozzarella topped with goat cheese, Pignoli nuts and black olives 12" 14.75 16" 17.50

9 LOUISIANA SAUSAGE PIE Andguille cajun sausage, fiesh plum tomatoes, home mozzatella, parmesan cheese and fiesh herbs 12" 14.75 16" 17.50

10
CLAMS OREGANATA PIE
wh baby dams oregano, with virgin olive oil topped
with slives of homemade mozzella and
just a squeeze of fresh lemon
12" 14.75 16" 17.50

11
PEPPERONI SUPREME
i, Fresh plum tomatoes, homemade m
parmesan cheese and fresh herbs
12" 14.75 16" 17.50

12
THE ATHENS PIE
Fresh plum tomatoes with virgin olive oil, artichoke hearts, black olives, feta chees, ovegino and fresh herbs
12° 14.75 16° 17.50

13
THE TEX MEX CHICKEN
880 Chicken with Jelperio peppers, golden corn,
fresh plum tomatoes onion, homemade mozzarella,
parmesan cheese and fresh herbs
12° 14.75 16° 17.50

And of course for your health or your pleasure, we will "DESIGN" any pic to your liking Cons of Sodia Awailable Extra toppings on any pic so hay 1,250 additional We use apply the Finest Organic Whole Wheat Flour Large Party Orders are available

14
SPINACH SUPREME
Garden fresh spinach with homemade mozzarella,
topped with feta cheese and Pignoli nuts
12" 14.75 16" 17.50

15
THE SAUSACIE AND PEPPERS PIE
Sweet Italian sturage with grilled peppers & onlons,
fresh plum tormatoes, mariana sauce, homemahed mozzarella,
parmesan cheese and fresh herbs
12° 14.75 16° 17.50

PESTO PIZZA

Pasil-almond pesto, topped with homemade mozzarella and parmesan cheese
12* 14.75 16* 17.50

17
CHICKEN MARSALA PIE
Chicken and mushrooms sauted in a marsala wine sauce
with homemade mozzarella and parmesan cheese
12° 14.75 16′ 17.50

18
TRE CHESS PIZZA
Homemade mozzarella, neotta and parmesan chesse
topped with a sprinkle of scallions and firsh herbs
12" 14.75 16" 17.50

19
SALAD PIE
Fresh plum tomatoes and vigin oil viev oil topped with wild field
greens and our own balsamic vinagrette on the side
12" 14.75 16" 17.50

20 SUNNY SPECIAL Sundried tomatoes with marinava sauce, homemade mozzarella parmesan cheece, and firsh herbs 12" 14.75 16" 17.50

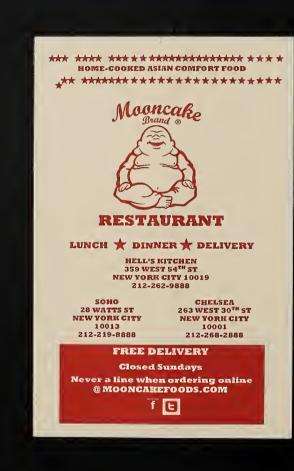
MOON PALACE REST. 2879 BROADWAY (Bet. 111th & 112th Sts.) N. Y. Telephone: 666-7517

CINAR NO E	reer.	11/1B of 11/10 300/	

	220000	2,00
APPETIZERS		
Spring Rolls 2		2.40
Egg Rolls (2)		2.20
Shrimp 100sf [2]	10	A 50
Berhammed Space Piles Sm. 6.00	Lo.	7.75
bulgebase Speid idea	51.	-
SOUP	P4.	Qt.
Noodle or Rico	1.23	2.30
Egg Drop	1.20	2.30
Wonton with Noest Pork	130	2.50
not one sour	1.00	2110-6
Noodle or Rico Egg Drop Wonton with Reast Perk rict and Sour CHOW MEIN Chicken Chow Mein Fresh Shrimp Chow Mein Beef Chow Mein Roast Pork Chow Mein Yegetable Chow Mein Subgum Chicken Chow Mein Subgum Shrimp Chow Mein		
Chicken Chow Mein	4.00	7.60
Fresh Shrimp Chow Mein	4.25	8.10
Beef Chow Mein	4.00	7.60
Verselable Chew Main	3.75	7.10
Subgum Chicken Chew Main	4.25	8.40
Subgum Shrimp Chow Mein	4.50	8.60
CHOP SUEY		
Subg on Chicken Chop Suby Subgum Shrimp Chop Suby Chicken Chop Suby Shrimp Chop Suby Shrimp Chop Suby Baef Chop Suby Roast Pork Chup Suby Vagetable Chop Suby Green Poppar Steck	A 75	0 95
Subgram Chicken Chop Suby	5.00	9.50
Chicken Chen Suny	4.75	9.10
Shrimp Chop Supy	5.60	9.60
Baef Chop Susy	.4.75	9.11
Roest Pork Chap Susy	.4.50	8.4
Vegetable Chap Susy	4.25 6 En	10.5
Green ropper Steur	.0.50	10.0
EDIED DICE		
Roast Park with Fried Rice	3.25	6.11
Shrimp Fried Rics	4.00	7.6
Roast Pork with Fried Rics Shrimp Fried Rics Chicken Fried Rics as Beof MOON PALACE Special Fried Rics	4.50	0.44
MOON PADAGE Special Files (New	Tive	6161
Roast Park Egg Foo Young Shrimp Egg Foo Young Chicken Egg Foo Young Beaf Egg Foo Young Budgun Egg Foo Young	Per Pe	artia
Roast Park Egg Foo Young		.4.0
Shrimp Egg Foo Young		.4.2
Chicken kgg Foe Young		4.0
Subgum East Foo Young		4.2
LO MEIN		
Lo Mein (Pork or Chicken)		4.51
Lo Mein [beet or Shrimp]		E 7
Lo Mein (Pork or Chicken) Lo Mein (Baef or Shrimp) Young Chow Lo Mein Cantonese Chow Mein		5.2
SPECIAL SUGGESTIONS Lobster Cantensus Jumbo Shrimp with Labster Sausus Mace Gee Gei Pen Bee With Oyster Sause Beef, Roast Park or Shrimp with Chinese Vogetable Chicken Alenaed Ding Bonoless Chicken with Mixed Vegetables Betterfly Shrimp Fited Shrimp Chinese Style Lobster Ding Roast Park Ding Roast Park Ding Mou Sou Park or Beef (Pancake 20e each)		
Lubster Cantonese		10.5
Moo Goo Go! Pen		2.2
Beef with Oyster Sauca		7.0
Beef with Snow Peas		7.0
Beef, Roast Pork or Shrimp with Chinese Vegetable		5.5
Chicken Almond Ding		6.5
Sufferfly Springs		7.0
Fried Shrimp Chinese Style		7.0
Lobster Ding		7.2
Roast Park Ding		6.2
Mou Sou Park or Beef (Pancake 20¢ each)		6.0
SWEET & PUNGENT DISHES	5	
Sweet and Pungent Pork Sweet and Pungent Chicken Sweet and Pungent Spere Ribs Sweet and Tungent Fish (whole fish) Sweet and Tungent Fish (whole fish) Sweet and Pungent Sliced Fish		.6.50
Sweet and Pungant Chicken		.7.0
Sweet and Pangent Spare Ribs		6.5
Sweet and Pungont Fish (whole tish)		8.0
Sweet and Pungent Shripp		7.0

Nº 4005

TOTAL \$ THANK YOU



*Edamame wSea S.
* Jicama Syring
Vietnamese Sump
Crawfish Dumpl
Peashoot Dumpl
Chicken Wings
Grilled Squid *
Lobster Mango :

Steak, Pepper
Grilled Chicker
Grilled Pock
Grilled Chicker
Grilled Chicker
Grilled Pock
Grilled Pock
Wietnamese Porl

-SALVIN
Stread on B
Pulled Pock wo
Garlic Grilled
Tuna Burger wie
Spicy Holsin F;
wRoasted Pine
Broiled Salmon

-PLAT
Add as B
Grilled Pock
White Wine &
Grilled Tock
Winite Wine &
Grilled Chicker
Curry Chicken S
Octopus & Spicy Holsin Fi
wRoasted Pine
Grilled Tock
Winite Wine &
Grilled Tock
Curry Chicken S
Octopus & Spicy
Grilled Lemonge
* Roasted Veggle
wKorean Chil
Short Ribe, Shot
Sliced Steak we
Chimichurri
Miso-Glazed Sal

* VEGETAR

HDMEMADE ICED
"ASIAN BE

*Edaname wSea Salt \$4.50
*Jicama Spring Rolls (cold) \$5.50
Vietnamese Summer Rolls \$5.50
Crawfish Dumplings \$6.50
Chicken Wings wHoney Soy Sauce\$77.50
Lobster Mango Summer Rolls \$8.50

**HERGS - \$8.00
**AlaDS - \$9.50
Lobster Mango Summer Rolls \$8.50

**HERGS - \$8.00
**Steak, Pepper wGarlie Dill Hayo
Grilled Chicken wAnga Slaw
Grilled Chicken wAnga Slaw
Grilled Pork Chops wHango Chutney
Smoked White Fish Salad

**Vicital Carcots & Dalkon
**Spicy Tof Banh Mi
Vietnamese Pork Meatball

**Spicy Tof Banh Mi
Vietnamese Pork Meatball

**Pulled Pork wCurry Line BBG Sauce
**Garlie Grilled Wegie Sammie
Tuna Burger wKanabi Mayo
Spicy Hoisin Fish Tacos

**Weasted Pine Nut Hoisin Sauce
Strolled Pork Chops
wWhite Wine & Soy Sauce
Crilled Chicken wGarlie Lime Sauce
Curry Chicken Stew
Octopus & Spinach Noodles

**Spicy Tof Sahn Mi
Vietnamese Pork Meatball

**PLATES - \$9.50
Add Salaen caviar \$3
Grilled Pork wCurry Line BBG Sauce
Crilled Chicken wGarlie Lime Sauce
Curry Chicken Stew
Octopus & Spinach Noodles

**Spicy Tof Banh Mi
Vietnamese Pork Meatball

**PLATES - \$9.50
Add Salaen Caviar \$3
Grilled Pork wGarlie Lime Sauce
Curry Chicken Stew
Octopus & Spinach Noodles

**Spicy Tof Banh Mi
Vietnamese Pork Meatball

**PLATES - \$9.50
Add Salaen Caviar \$3
Grilled Pork wGurry Line BBG Sauce
Crilled Chicken wGarlie Lime Sauce
Curry Chicken Sauce
Stolled Fork Chops

**Wocado Alactoreses Salad
Spicy Thai Steak Salad
Seared Tuna & Arugula

**Spicy Tofa Banh Mi
Vietnamese Pork Meatball

**Wocado Salaen Caviar \$3
Grilled Pork wGurry Line BBG Sauce
Crilled Chicken wGarlie Lime
**Webstand Garlie

**Wocado Alactoreses Salad
Spicy Thai Steak Salad
Spicy Thai Steak Salad

**Nocado Watercress Salad
Spicy Thai Steak Salad
Spicy Thai Steak Salad

**Nocado Watercress Salad
Spicy Thai Steak Sala

SPRING/SUMMER 2005 & DELIVERY

STORYER & DELIVERY

SPRING/SUMMER 2005 & SERVERY

SPRING/SUMMER 2

-STARTERS *Edemams word Selt *Puread Edamans Soup *Cascrond Fofu Selada *Out of Jicanna Spiring Rolls *Candrich Dumplings *Edamans Summer Rolls *Countiet Dumplings *Edamans Sintag Rolls *Shood Clarkith Dumplings *Shood Clarkith Dumplings *Shood Clarkith Dumplings *Shood Clarkith Shitake Mushrores *Shood Rolld Spirid wormy time Scales *Shood Grilld Chicken wideria Lime *Rolls -SanDWICHES *Shood Willied Chicken wideria Lime *Shood Grilled Chicken wideria Lime *Shood *Shood Grilled Chicken wideria Lime *Shood *Shood *Shood Grilled Chicken wideria Lime *Shood *Shood Grilled Chicken wideria Lime *Shood *Shood *Shood Grilled Chicken wideria Lime *Shood *Sho

- Luncheon Special -

\$4.25 Per Person

(Please Order By Number)

All the following platters include:

CHOICE OF SOUP:

*Hot and Sour, Wonton, or Egg Drop Soup Portion of White Rice or Brown Rice

- 1. Sweet and Sour Chicken or Pork
 2. *Baby Shrimp with Chili Sauce
 3. Baby Shrimp with Chili Sauce
 4. Pork with Peking Sauce
 5. *Pork and Broccofi w. Gariic Sauce
 6. Moo Shu Pork (w. 2 pancakes)
 7. *Chicken with Peanuts
 8. Chicken with Cashew Nuts
 9. Chicken with Cashew Nuts
 10. *Shredded Beef Szechuan Style
 11. Beef with Broccoli
 12. Beef with Green Pepper
 13. *Eggplant with Garlic Sauce
 14. Buddhist Delight
 15. *Broccoli w. Garlic Sauce
 16. Lo Mein (choice of beef, chicken or pork)
 17. Fried Rice (choice of beef, chicken or pork)

* Hot and Spicy

Luncheon Special from 11:30 a.m. to 3:00 p.m. MONDAY to FRIDAY

are prepared accarding to ancient culinary techniques &

natural seasoning withaut the use of MSG

ar other artificial additives. * * *

Ta Preserve Ancient Tradition In Harmony With Contemporaty Cancern We Offer Nutritiaus Brawn Rice

booreseered

Mr. Alex

Gourmet de Oriental

TAKE OUT MENU Free Delivery

11:30 Ncon - 11:00 p.m.

MINIMUM ORDER \$ 6.00 FOR DELIVERY

294 3rd AVENUE (Bet. 22nd & 23rd Streets) NEW YORK, N.Y. 10010

TEL.: (212) 533-0640 533-0641

APPETIZERS Chef's Specialties PORK to 18 2. "SHANGCHUR CHICKEN 6.50 Chusk of choken breasts and egaplant separately seared & surfeed legalither us objectly high scale and blended usth finely stored garile, ginger and scallions. SEA FOOD SOUPS 等 重 単 片 5. CRISPY SOY NUTS CHICKEN 6.50 Tender breast of chicken artifully combaned with tomatoes & ear muchrooms, garnished w natural roseted soy nuts. POULTRY VEGETARIANS BEEF & LAMB BEFF & LAMB ** 취 수 계 Bed with Broccoli 택 추 수 위 "Sprcy Bed". ** 현수 수 위 "Sprcy Bed". ** 현수 수 위 "Sprcy Bed". ** 한 수 계 Bed with Garlic Sauce ** 한 수 계 Bed with Garlic Sauce ** 한 수 계 Bed with Green Pepper ** 한 수 계 Bed with Green Pepper ** 한 수 계 Bed with Green Pepper ** 한 후 부 계 Bed with Green Pepper ** 한 후 부 계 "Lamb Huth Carlicins ** 한 후 계 "Lamb Huth Carlicins ** 한 후 계 "Lamb with Garlic Sauce FRIED RICE & NOODLES 易州砂鉱 Young Chow Fried Rice 4.25 多丸砂鉱 Fried Rice (choice of chicken, pork, beef or shring) 中 株理様 Special Lo Mein 4.25 多文部物 Lo Mein (choice of chicken, pork, beef or shring) 4.00 An expassite feast w. preemmary preparation similar to Peking duck, after we "targ" (repeated scalding) the duck, it is hurse overnight to drain excess fat, then roasted expertly to create a hemicially crispy skin, complemented by an exceptionally delicate plum sc. DESSERTS 在 宗 采 與 11. *GENERAL CHINGS'S CHICKEN 7.25 General Ching, the recursed general of the Ching Dynasty, trouved the famous Hunn Army, chicken chusks w. Ingerine hat source. * HOT AND SPICY * HOT AND SPICY WE CAN ALTER THE SPICY ACCORDING TO YOUR TASTE. WE CAN ALTER THE SPICY ACCORDING TO YOUR TASTE.

(Prices subject to change without notice)

(Prices subject to change without notice)

260-4250

260-4250

36 LEXINGTON AVENUE (Corner 24th St.) NEW YORK, NEW YORK 10010 PHONE (212) 260-4250 CHINESE POOD - PASTRIES - TO TAKE OUT

SERVING LUNCH & DINNER CATERING MENU AVAILABLE FOR ALL AFFAIRS PRICES BELOW INCLUDE SALES TAX

APPETIZERS Jumbo Egg Roll
Barbecued Spare Ribs (6)
Roast Pork
Roast Pork
Roast Pork Ends
Fantall Shrimp (6)
Chicken Legs and Oyster Sauce
Curry Beef Turnover
Roast Pork Baked Bun
Beef Baked Bun
Fried Pork Chop Beef or Pork with Broccol
Beef or Pork with White Rice)
Beef or Pork with Broccol
Beef or Pork w. Chinese Vegetable 3.50
Beef or Pork w. Green Peppers and
Onions (w. Tomatiese 354 extra) 3.50
Beef or Pork w. Mushrooms in Oyster Sauce 4.25
Beef or Pork with Bean Sprouts 3.50
Chicken with Chinese Vegetables 3.50
Steak Kew
Boneless Chicken SOUPS Mr. Chopstick's Special Soup

CHOW MEIN
(with White Rice)
Vegetable Chow Mein
Chicken Chow Mein
Roast Pork Chow Mein
Beef Chow Mein
Shrimp Chow Mein
Mr. Chopstick's Chow Mein
Subgum Chicken Chow Mein
Subgum Shrimp Chow Mein CHOP SUEY
(with White Rice)
Vegetable Chop Suey
Pork Chop Suey
Chicken Chop Suey
Beet Chop Suey
Shamp Chop Suey
Triple Oragon SWEET & SOUR
(with White Rice)
Sweet and Sour Pork
Sweet and Sour Chicken
Sweet and Sour Shrimp SZECHUAN STYLE
(with White Rice)
Szechuan Beef
Szechuan Chicken
Baby Shrimp, Mandarin Style FRIEO RICE BEVERAGES & PASTRIES MR. CHOPSTICKS' SPECIAL COMBINATIONS (All Oinners Served with Pork Fried Rice) 2.75 3.25 3.50 3.65 3.75 4.50 4.25 4.15 3.65

Chef Menu Special Entrees - Served with Soup Dujour

(212) 260-4250		OPSTICKS (2 Fron Avenue.,	12) 260-4250
Sum-jup Lo-Mein with Beef <u>Or</u> Chicken <u>Or</u> Roost Pork	4.50	Beef n' Scallions	4.95
Chicken And Peanuts -Hot and Spicy	4.75	Chicken and Eggplant in Garlic Sauce -Mot and Spicy	4.50
Saigon Steak Served on a Bed of Veggie Rice Noodles	5.25	Vietnamese Pork Chop Served on a Bed of Veggie Rice Noodles	4.95
Malaysian Style Fried Rice	3.75	Hot & Spicy Chicken	4.50
Singapore Min Fun -Shrimp and Raast Pork Seasoned with a touch of Curry	4.75	Szechuan Delight -A Spicy Combination of Beef, Chicken, & Shrimp	5.25
Chicken with Black Mushrooms With Vegetable In Ginger Sauce	4.50	Chicken <u>Or</u> Beef <u>Or</u> Roast Pork With Veggie Over Pan Fried Egg Noodles	<i>4.75</i>
Chicken Pad Thai	4.50	Beef Or Chicken Chow Fun	4.50

MR. CHOPSTICKS

36 LEXINGTON AVE (CORNER 24th STREET) NEW YORK, NEW YORK 10010 CHINESE FOOD · PASTRIES · TAKE OUT SERVING LUNCH & DINNER (212) 260-4250 CATERING MENU AVAILABLE FOR ALL AFFAIRS (212) 260-4250

LO MEIN Vegetable Pork
Chicken
Beef
Shrimp Mr. Chopsticks' Four Seasons Lo Mein... Shrimp with Broccoli
Shrimp with Broccoli
Shrimp with Chinese Vegetables.
Shrimp with Chinese Vegetables.
Shrimp with Chinese Vegetables.
Shrimp with Chalces & Peppers.
Baby Shrimp, Mandarin Style.
Curried Shrimp.
Sweet and Sour Shrimp
Shrimp with Lobster Sauce.
Shrimp with Galic Sauce.
Mr. Chopstick's Clour Ylar Xeu.

Mr. Chopstick's Clour Ylar Xeu. SOUPS
 SOUPS
 Sm
 Lg

 Egg Drop Soup.
 1.25
 2.25

 Wonton Soup.
 1.35
 2.50

 Chicken Noddle Soup
 1.35
 2.50

 Chicken & Rice Soup
 1.35
 2.50

 Hold & Sour Soup
 1.75
 3.25

 Mr. Chopsticks' Youse Special Soup
 1.75
 3.25
 BEEF or PORK DISHES (with White Rice)
Beef or Pork with Broccoli 4.25
Beef or Pork with Chinese Vegetables 4.25
Beef or Pork with Creen Peppers & Onlons 4.25
Beef or Pork with Bean Sprouts 4.25
Beef or Pork with Bean Sprouts 4.25
Beef or Pork with Mushrooms in Oyster Sauce 4.75
Fresh Curried Pork 4.25
Sweet & Sour Pork 4.25
Curried Beef 4.50
Szechuan Beef 4.75
9th. Chapsticks' Steak New 5.50 CHOW MEIN (with White Rice) CHOP SUEY (with White Rice) CHICKEN DISHES (with White Rico)
Chicken with Chinese Vegetables.
Curried Chicken (Noodles or with Rice)
Sweet and Sour Chicken.

2a Chicken with Garlic Sauce
2b Szechuan Chicken.
2a Szechuan Chicken.
2a Sesame Chicken.
2b General To's Chicken.
2d Chopsticks' Boneless Chicken. FRIED RICE ### Opsticks * Young Chow Fried Rice... 3.50 ...

| EGG FOO YOUNG (with White Filce) | 3.25 | 3.50 | 3.95 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | 4.25 | SIDE ORDERS Indicates Dishes That Are Hot & Spicy Mr. Chopsticks' Daily Specials White Rice Pork Fried Rice Mr. Chopsticks' Combination # Plates (Served with Park Fried Rice and Egg Roll) ALL PRICES INCLUDE SALES TAX THANK YOU. PLEASE COME AGAIN

	NOODLE & RICE	
Choice of	Singapore Rice Noodle w. Curry	34. * 35. 36.
	Mr. D Special Chow Fun5.95 Lo Mein w. Veg., Beef, Pork, Chicken	137. 138.
L 1. L 2.	or Shrimp	139.
L 3.	or Shrimp	140.
L 4. L 5.		
L 6.	OO SHU DISH (w. 4 Pancakes)	M
L 7. 1 L B. L 9. 1	Moo Shu Chicken	14 1. 142.
L 10.	Moo Shu Roast Pork	143. 144.
L 11. L 12.	Moo Shu Vegetable 6.50	145.
L 13.	CV A COLO	
L 14. L 15.	CLASSIC	
L 16.	Chop Suey (Choice of Chicken, Beef, Pork, Shrimp or Veg.)	146.
L 17.	GILLY WELL CHARGE OF OTHER CIT, DOCT,	147.
L 1B. L 19.	Pork, Shrimp or Veg.)	148.
L 20. L 21.	Beef, Pork, Shrimp or Veg.)	149.
L 22.	PAN FRIED NOODLE	_
L 23.	Chicken, Roast Pork or Beef w. Veg 7.95	150.
L 25.	Squid with Vegetable	151. 152.
L 26.	Seatood with Vegetable 9.95	152.
L 2B.	DESSERT & BEVERAGE	
L 29.	nee Nut2.95	
L 30. L 31.	Banana 2.95	Fried
L 32.	Ice Cream 2.95 Apple 2.95	
L 33.	1.00	Soda
L 34.	ral Water	Miner
L 36.	or Coffee	onabl

UNCH SPECIALS

taled or Vegetable Spring Roll or Egg Roll and hile Rice or Brown Rice or Vegetable Fried Rice Add Wonton Soup or Egg Brop Soup or Hot & Sour Soup \$1.00 Mon.-Sat.: 11:30 am-4:30 pm

		(1011,-3a1 11.30 ani-4.30 pin	
L 1.		Sweet & Sour Pork	4.95
L 2.		Pepper Steak Home Style	4.95
L 3.		Beef w. Broccoli	4.95
L 4.		Chicken w. Broccoli	4.95
L 5.	*	Chicken Hot Pepper Sauce	4.95
L 6.	*	Chicken w. Garlic Sauce	4.95
L 7.	*	To Fu Szechuan Style	4.95
L B.		Chicken w. Cashew Nuts	4.95
L 9.	*		
L 10.	*	General Tso's Chicken	4.95
L 11.		Sesame Chicken	4.95
L 12.		Buddhist Delight	4.95
L 13.		Shrimp & Chicken Hoisen Sauce	4.95
L 14.		Beet w. String Bean	4.95
L 15.		Moo Goo Gai Pan	4.95
L 16.	*	Curry Chicken	4.95
L 17.	*	Crispy Chicken	5.95
L 1B.		Roast Pork	4.95
L 19.		Roast Chicken	4.95
L 20.		Roast Duck	4.95
L 21.	*	Baby Shrimp w. Zucchini in	
		Black Pepper Sauce	4.95
L 22.		Pork Chop w. Black Pepper Sauce	4.95
L 23.	*	Fried Totu Tangerine Sauce	4.95
L 24.		Lemon Chicken	4.95
L 25.	*	Orange Beef	5.95
L 26.		Squid in Black Bean Sauce	4.95
L 27.	*	Filet of Sole in Spicy Sauce	5.95
L 2B.		Chicken w. Bean Sprouts	4.95
L 29.		Pork Lo Mein	
L 30.		Boneless Chicken	4.95
L 31.		Shrimp w. Lobster Sauce	4.95
L 32.		Chicken Egg Foo Young	4.95
L 33.		White Meat Chicken Chow Mein	4.95
L 34.		Chiken w. Tofu	4.95
L 35.		Black Mushroom w. Vegetable	4.95
L 36.	*	Shrimp w. Chili Sauce	4.95

DUMPLING SOUP

Sauce

Sauce D11. Sweet & Sour Pork or Chicken7.95

Black Mushroom w. Veg. Dumpling., 5.5D Fresh Spinach w. Chicken Dumpling .. 5.50 Grilled Chicken w. Vegetable Dumpling . 5.50 Roast Duck w. Vegetable Dumpling ... 5.5D Home Style Roast Pork w. Veg. Dumpling 5.5D Mustard Green w. Chicken Dumpling .5.5D Seatood w. Vegetable Dumpling 6.95

DINNER SPECIAL

.... 7.95

.... 7.95

Choice of Egg Drop or Wonton or Hol & Sour or To Fu Spinach Soup and Choice of: Coconut Chicken (2) or Coconut Shrimp (2), or Pork Shu Mal (2) and Served w. Salad or Rice

I	D	1.	Pepper Steak 7.95
1	D	2.	Basil Chicken 7.95
Į	D	3.	Shrimp and Chicken 7.95
	D	4.	Sesame Chicken or Beet 7.95
	D	5. ★	Beef in Malaysian Sauce 7.95
	D	6. *	Minced To Fu w. Vegetable 7.95
	D	7.	Baked Salt String Bean 7.95
l	D	8.	Seasonal Vegetable 7.95
1	D	9. *	Chicken or Shrimp in Garlic

D1D. ★ Chicken or Pork in Hot Pepper

D12. * Chicken w. Zucchini in Black Pepper Sauce............ 7.95

199 8th Avenue New York, NY 10011

Tel.: (212) 989-1116 \ 8818

BUSINESS HOUR: Sun.-Thur.; 11:30 a.m. - 11:00 p.m. Fri.-Sat.: 11:30 a.m. - 12:00 Midnight

WE SERVE WINE & BEER

FREE DELIVERY

Minimum \$6.00 (From 11:30 a.m. - 11:00 p.m.)

Credit Card (Min. \$15.00)



Restaurant EXOTIC CHINESE CUISINE TAKE OUT MENU

_	DIM SUM		MR, D B.B.
1. 2. 3. 4	Steamed Pork 8un (2)	35. 36. 37. 38. 39.	Roast Pork
6. 7. B. 9.	Vegetale of offining steamed of Pan Fried (6). 3.55 Scallion Pancake (1). 2.25 Mr. D Special Pan Fried Dumpling. 3.95 Assorted Steamed Dumplings (6). 3.95 Seafood Dumplings (Pan Fried or Steamed) 4.55	40.	NOODLE SO
	HOT APPETIZERS		Rice Noodle, Spinach
11. 12. 13. 14. 14a. 15. 16. 17. 1B.	Vegetarian Spring Roll (2) 2.20 Chicken Roll w. Pineapple (2) 2.50 Egg Roll w. Pork & Shrimp 1.20 Bean Sprout Roll (2) 3.50 Crispy Chicken Wing (8) 3.95 Corount Shrimg (8) 7.95 Chicken Song oi Beel Song (4 Pieces) 5.95 Chicken Wrapped in Pan Fried Tofu Sheet . 4.95	41. 42. 43. 44 45. 46. 47. 48.	Fried Pork Chop Roast Pork Roast Ouck Roast Chicken Seafood w. Vegetable Black Mushroom w. Veg Spare Ribs Chicken w. Pickled Cabt
_	COLD APPETIZERS		VEGETABLES I
19. 20. 21. 22. 23. 24. 25.	Mr. 0 Special Satad 4.25 Seasonal Vegetable Salad 4.25 Sealood Satad 5.95 * Spicy Chicken w. Salad 4.25 * To Fu w. Spicy Seame Sauce 4.25 * Old Spinach Nootle 4.25 Mr. 0 Special Cold Nootle 4.25	52. 53. 54.	★ Minced To Fu w. Vegeta 8uddhist Oelight
	SOUP	56.	
26. 27. 28. 29. 30. 31. 32. 33.	Wortton	59. 60.	 Egg Plant w. Garlic Sau Triple Vegetables Delight Sauteed Mix Shredded Delight w. 4 Pancakes

MR, D B.B.Q.	SEAFOOD
Roast Pork	63.★ Crispy Shrimp w. Salt & Peppe
Spare Ribs 5.25	64 ★ Shrimp in 8lack Pepper Sauce
8eef	65. 8asil Shrimp
Grilled Chicken 4.95	66.★ Shrimp in Sesame Sauce
Roast Ouck	67. Shrimp w. Vegetable in Wine S
(1/4) 5.25 (1/2) 8.95 (Whole) 16.95	68. Shrimp Four Season
Grilled Squid5.95	69. Shrimp w. 8roccoli & Caulillo
	70.★ Shrimp in Garlic Sauce
NOODLE SOUP	71. Shrimp Hong Kong Style
	72. Shrimp w. Cashew, Walnut or
oice of Egg Noodle, Mandarin Noodle,	73. Sweet & Sour Shrimp
Rice Noodle, Spinach Noodle.	74.★ Kung 80 Shrimp
Fried Pork Chop 4.95	75. ★ Crispy Scallop in 8lack Pepper 5
Roast Pork4.95	76. ★ Scallop in Malaysian Sauce
Roast Ouck 4.95	77 Sauteed Scallop in Wine Sauc
Roast Chicken4.95	7B. ★ Crispy Shrimp & Scaltop in Garli
Seafood w. Vegetable 5.95	79. Crispy Scallop w. Spinach
8lack Mushroom w. Vegetable 5.25	80. Lobster w. Ginger Scallion
Spare Ribs4.95	81. Lobster Hang Kong Style
Chicken w. Pickled Cabbage4.95	82. Lobster In 8lack 8ean Sauce
	83. Fitet of Fish in Black 8ean Sau
VEGETABLES DISHES	84. * Filet of Fish in Hot & Spicy Sa
Mixed Vegetables 6.25	85. Filet of Fish w. Vegetable
To Fu Home Style	86.★ File! of Salmon in 8lack Pepper
★ Minced To Fu w. Vegetable	87. Filet of Salmon w. Scallion
8uddhist Oelight	88. Mussel in 8lack 8ean Sauce .
Spinach w. Garlic	B9. Sizzling Seafood Combo w. Ve
* Baked Salt String Bean	90. ★ Salt & Pepper Fried Squid
★ Zucchini in Black Pepper Sauce 6.25	91.★ Squid in Black Pepper Sauce
Sauteed Broccoli & Caulillower	92. Squid w. Ginger Scallion
w. Black Mushroom 6.25	93. Sauteed Squid in Wine Sauce
Egg Plant Home Style	93a. 8asil Squid w. Vegetable
★ Egg Plant w. Garlic Sauce	Walanas For On
Triple Vegetables Delight 6.25	Welcome Fax Or
Sauteed Mix Shredded Vegetable	Fax: 647-921
Delight w. 4 Pancakes6.95	
Seasonal Vegetable 6.25	★ HOT & SPICY
★ 810ccoti w. Garlic	Price Subject Change Without

pper 8.95	94.
uce B.95	95. *
8.95	96.
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8.95	104.
or Almond B.95	105. *
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auce 9.50	111.9
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Sauce 8.95	116.
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Vegetable 11.95	124.
7.95	125.
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7.95	128.
uce 7.95	120.
7.95	
	129.
<u>Order</u>	130.1
110	131.
218	132. 133.
	100.

	POULTRY
94.	Chicken w. Cashew, Walnut or Almond . 7.25
	Kung 8o Chicken7.25
96.	Emerald Chicken
97.	Chicken & Shrimp Combination 7.25
98.	Chicken w. Broccoli7.25
99. *	Chicken in Garlic Sauce7.25
00.*	Chicken w. Zucchini in 8lack Pepper 7.25
01.	Sesame Chicken
02.	8asil Chicken
03.	Chicken w. 8roccoli & Caulillower 7.95
04.	Banana Chicken w. Vegetable 7.95
	Generat Tso's Chicken
	Tangerine Chicken
107.	Lemon Chicken
0B.	Chicken w. Vegetable In Oyster Sauce 7.95
109.	Sweet & Sour Chicken7.95
110.	8oneless Crispy Chicken8.50
	Crispy Salt & Pepper Chicken B.95
112.	Boneless Crispy Ouck 9.50
13.	Ouck w Black Mushroom9.50
	BEEF
114	Pepper Steak 7.95
115.	8eef w. 8roccoli
116.	Beef w. String 8ean
117.	8eef w. Chinese Vegetable
118.	Beet w. Spinach
119. 🛪	8eel in Hot Pepper Sauce
120. ×	Beel w. 8roccoli & Caulillower
122.	8eef w. Two Mushroom 8.25
123.	Beel w. Snow Pea Pod8.25
124.	8asil Beet 8.25
	Crispy Orange Beef
126.	Sesame Beef
127.	Steak in Black Pepper Sauce 9.95
128.	Hong Kong Steak
	PORK
129.	Pork Chop Peking Style
130. *	Baked Salt & Pepper Pork Chop 7.95
	Pork Chop in 8lack Pepper Sauce 7.95
132.	Roast Pork w. Broccoli & Cauliflower. 7.95
133.	Roast Pork w. Seasonal Vegetable 7.95
134.	Roast Pork w. Spinach7.95
135.	Sweet & Sour Pork7.95

GOURMET SPECIALTIES

兆	37.	7.5	158.	PEKING DUCK (Half) 11.95 (Whole)	
Æ,	稚	牛	159.	LOBSTER & STEAK	10.50
	<u>u</u> 11.			Unshell lobster, sliced flank beef with mixed vegetables and gurlic socve.	
子	景 功	Mb	160.	GINGER CHICKEN (Crispy) Crispy white meat chicken, seagne seeds on the top with special ginger sauce.	8.25
子	¥ 11,	15:	161.	GINGER CHICKEN (Sauteed)	8.95
1/2	7	奴	162.	JUMBO SHRIMP WITH CHINESE EGGPLANT	0.43
				JOMBO SHRIMP WITH CHINESE EGGPLANT	8.75
衣	沙琪	#P	163.*	CAPITAL CHICKEN White meat chicken with block mushrooms and watercress in special hot sauce	5.25
茶	能	451	164 4	PRAWN WITH MUSTARD SAUCE	0.75
35	4-	341,	104.*	Jumbo shifting stateed with carrot, black mushroom, show peas	8.73
独	庄	IJ,	165 4	CHICKEN WITH DBANGE FLAVDB	8 25
休	皮	4	165 A	BEEF WITH OBANGE FLAVOB	8.50
常	*	ži.		GENERAL TSO'S CHICKEN	
=	482	14	168.	THREE DELUXE	
-5		144	100.	Jumbo shrimp, chicken, beef and mixed vegetables with brown source	0.73
芝	101.	牛	160 4	SESAME BEEF	8 50
*	AL.	11.		SESAME CHICKEN	
5.	格	+		SPICY BEEF	
The last	1.60	7	171.W	Beef soutced with block mushroom, mow peas, red bell pepper and hot pepper	9,30
,ág	南 二	12	172. +	SHRIMP & PDRK, HUNAN STYLE	8.25
,,	147	1.00		Sauteed baby shrimo wichin sauce on the side and shredded park wi black bean sauce on the other tide.	0.20
核	杨	姒	173.	CRISPY PRAWNS WITH WALNUTS	8.75
76	庭	娱	174.	LAKE TUNG-TING SHRIMP	8.75
				Jumbo shrimp morinated with broccoli, mushrooms and bamboo shoots in egg white souce	
施	皮	Ñ,	175.★	CRISPY WHOLE FISH, HUNAN STYLE	9.95
海	斗 大	會	176.	SEA FODD DELUXE	9.95
				Assorted sea food containing lobster meat, prowns, fresh scallops with vegetables.	
长	3	Æ.	177.	LAKE SHDRE FISH	8.75
				Souteed fish filet with vegetables in brown souce.	
(3)	李	鴨		SHREDDED DUCK WITH STRING BEAN	
什	54	125	179.	SHREDDED DUCK WITH MIXED VEGETABLES	
4	华	73,	180.	SHREDDED DUCK WITH SCALLION (Served with 4 Pancakes)	
雙雙		Æ		SCALLOPS & PRAWNS, HUNAN STYLE	
更	味	4A 70	182. *	HD USE EGGPLANT	8.75
	.,			Chinese eggplant, sliced chicken, prawns souteed with garlic souce	
杏	,¥.	11,	183.*	BANANA CHICKEN	8.25
i.	=	43		Sliced chicken banana, green red pepper with garlic sauce	
4		48	184.	MUSHROOMS TRIO Straw mushrooms, sliced mushrooms and Chinese black mushrooms with special brown sauce.	8.25
*	麻	報	185.	SESAME SHRIMP	0.75
100	子	牛	186.	BEEF & SCALLOPS	
80.	焚	EL.	187.	CRISPY SCALLOPS & PRAWNS	
ME.	×.	7	107.	Crispy jumbo shrimp & scallops soutced with special souce.	6.75
雙	味	13.	188.	CHICKEN TWO DELIGHTS	850
~	*-	,	400.	Crupu general Tso's chicken on one side, sliced chicken ur snour peas in white squee on the other side.	0.00
2	R	抽	189.	HAPPY FAMILY	9.95
				Chicken, shrimp, park, beef, mixed vegetable in brown souce	
芝	=	觧	190. *	SESAME TRIPLE	8.95
				Shredded chicken, beef & park with shredded snow peo pods, bamboo shoots, in special sauce,	
	Ξ	2.	101 .	assume seeds on the top	
4	-	索	191. *	HOUSE VEGETABLE TRIO String bean, broccoli, baby com in garlic sauce	7.25
£,		11.	192.		
39		-m/y	172.	CHICKEN DELIGHT Siced white meat chicken breaded with special brown sauce.	8.23
-	5 E	19	193.	HOUSE SPECIAL BEAN CURD	7 25
	31	- 190		Chunks bean aural soutced with mixed venetable with chef's special souce.	1.23
桿	继	Ш,	194.	LEMON CHICKEN	8.25
				* HDT & SPICY	
				* HD. & 5.151	

Mr. Gowrmet

1. Shrimp Dim Sum (6)
2. Pork Dim Sum (6)
3. Beet Dim Sum (6)
4. Chicken & Shrimp Dim Sum (6)
5. Fried Fish Ball (10)
6. Roost Pork Bun (1)
7. Roost Pork Bun (1)
9. Vegetable Big Bun (1)
8. Red Bean Pearls Bun (1)
9. Vegetable Big Bun (1)
4. APPETIZERS
10. Vegetable Roil

SOUP	SEAFOOD
# 本 ★ 52. Wenten South	北京 (投) 105. Maine Lobster (with Shell)
# 社 等 53. Egg Drop Soup 1.00	表 批 和 106. Lobster Cantonese Style (No Shell)
献 株 计 54. ★Hot & Sour Soup	作 坦 107.★ Lobster with Garlic Sauce (No Shell)
神差 向時 # 55. Shredded Pork Szechuan Cabbage Soup 3.25	千 批 切 108.★ Lobster with Chili Sauce (No Shell)
A R + 56. Bean Curd with Vegetable Soup (For 2) 2.95	作為 化 年 109. Lobster with Mixed Vegetables (No Shell)
马来玉米沙 57. Minced Chicken & Corn Soup (For 2) 3.25	付 料 紅 110. Prawn with Mixed Vegetables
* # \$ 58. House Special Soup (For 2) 3.50	干地可椒 111.★Prawns with Chili Sauce
+ 16 % 30. House Special South (FOF 2)	河 南 城 球 112.★Prawns, Hunan Style
MANDADDI NOODIE COUDO	報 机 相 113. Prawns with Lobster Sauce
MANDARIN NOODLE SOUPS	普里根珠 114. Prawns with Snow Peas
59. Vegetarian Noodle Soup	青 五 坂 在 115. Shrimp with Green Peas
60. Pickled Cabbage Shredded Pork Noodle Soup 4.75	魚 套 坂 洋 116.★ Prawns with Garlic Sauce
61. Shredded Chicken or Beef with Vegetable Noodle Soup 4.75	粮采填午 117. Baby Shrimp with Cashew Nuts
62. Pork Chop with Noodle in Broth 4.75	客保城仁 118.★Baby Shrimp with Hot Pepper Sauce (Peanuts)
63. Little Bit of Everything Noodle Soup 5.50	直线灯仁 119.★Baby Shrimp with Black Bean Sauce
64. Seafood with Vegetable Noodle Soup 5.50	步 授 規 仁 120.★ Baby Shrimp with Curry Sauce
	千岐千日 121.★Scallops with Chill Sauce
BEEF AND LAMB	息 本 千 科 122.★ Scallops with Garlic Souce
	且此千具 123.★ Scallops with Black Bean Sauce
千泉牛肉等 65.★Shredded Beef, Szechuan Style	TRUED DIOC & MOODIES
# 未 株 + 66. Pepper Stcak	FRIED RICE & NOODLES
# # 67. Sliced Beef with Broccoli	特州步區 124. Young Chow Fried Rice
# 4 68. Sliced Beef with Scallions	各式 分 紙 125. Fried Rice (Choice of Pork, Beef, Chicken, Shrimp or Vegetables)
# E + 69. Sliced Beef with Snow Peas	海 布 著 126. Ten ingredients Pan Fried Noodles 6.2
4 1 70. Sliced Beef with Oyster Sauce	各 式 将 他 127. Lo Mein (Choice of Pork, Beef, Chicken, Shrimp or Vegetables)
湖 市 中 71. ★Sliced Beef, Hunan Style	ff in the 128. Ten Ingredients Lo Mein 4.9
# # 72. Sliced Beef with Mixed Vegetables	
4 73. Sliced Lamb with Scallions	CHOW FUN, CHOE MEIN, SWEET & SOUR
洲 南 羊 74. ★Lamb, Hunan Style	
INCOMA DI PO	基洲卡粉 129. Curry Singapore Rice Noodles 6.5 多式炒炒 130. Chow Fun (Choice of Chicken, Shrimp, Beef or Pork) 5.7
VEGETABLES	本性分析 131. House Chow Fun 6.5
千島四季且 75. ★Dried Sauteed String Beans	132. Chow Mein (Choice of Chicken, Shrimp, Beef or Pork 5.7
表 ま 歩 子 76. ★Engplant with Garlic Sauce	本作 步 133. House Chow Mein 6.5
3 \$ 7 M 77. + Souteed Broccoll with Garlic Sauce 5.75	134. Sweet & Sour Pork 6.2
単・ 直 度 78 * Bean Curd. Szechuan Style (with Meat) 5.75	by 42 tz 135. Sweet & Sour Chicken 6.7
# 4 # 79. Mixed Chinese Vegetables with Brown Sauce 5.75	## 48 # 136. Sweet & Sour Shrimp 8.2
音音声音 60. Sauteed Snow Peas with Waterchestnuts 5.75	To Sweet & John Stellar
红线 直接 81. Bean Curd with Brown Sauce 5.75	DIFF DICHEC
† = 1 82. ★String Bean & Broccoli with Garlic Sauce 5.75	DIET DISHES (Served without sugar, salt, corn Starch, MSG)
# B & 83. Bean Curd with Chinese Black Mushroom 5.75	137. Steamed Mixed Vegetable 5.9
75 74 34 76 Oct Deal Cold Cold Cold Cold Cold Cold Cold Col	138. Chicken with Mixed Vegetable 6.9
PORK	129 Jumbo Shrimo with Mixed Vegetable 8.7
	140. Beef with Mixed Vegetable
#0 x x 19 9 84. ★Shredded Pork with Black Bean Sauce	
15 18 85. Moo Shu Pork (with 2 Pancakes)	SPINACH SPECIAL
河南市市 86. #Pork, Hunan Style	141. Spinach Egg Drop Soup
光 集 内 片 87. Silced Pork with Scallions	149 Spinach 0.2
er SA N 88., Double Sauteed Sliced Pork	
京音内	1AA Spinach with Objeken 7.2
魚 章 時 妹 90. ★Shredded Pork with Garlic Sauce	145 Scinach with Reef 7.9
ff st rq 91. Sliced Pork with Mixed Vegetables	146 Spinach with Praume 8.2
四 手 肉 苯 92. Shredded Pork with String Beans 6.25	147. Spinach Triple
POULTRY	ASPARAGUS SPECIAL
核 株 以 丁 93. Diced Chicken with Walnuts	148. Asparagus
\$ St. II. T 94. +Diced Chicken with Hot Penner Sauce (Pennuts)	149. Asparagus with Pork
除 乳 具 丁 95. Diced Chicken with Cashew Nuts	150. Asparagus with Chicken 8.2
京 計 時 96. ★Shredded Chicken with Garlic Sauce	149
家 兵 以 片 97. Sliced Chicken with Snow Peas	
↑ 7 # # 98. +Sliced Chicken with Curry Sauce	152. Asparagus Vidi Prawis 10.9
且 共 中 99. ★Sliced Chicken with Black Bean Sauce	
原 是 叫 片 100. Moo Goo Gai Pan (Chicken & Mushroom)	DESSERTS
# # 101. Chicken with Egyplant	154. Fried Banana (6)
条 尚 共 102. Chicken with Broccoli	155 Uchaec or Dineannle
计 埠 坞 103. Chicken with Mixed Vegetables	
4 % T 104. Sauteed Chicken and Baby Shrtmp	156. Almond Cookies

Crispy Sea Bass 《 原序 左 石 班 Filet of a frosh sea bass, lightly breaded end flash fned to golden brown with tangy Szechwan sauce.	24.9
Firecracker Fish " 對反 魚麻 Filets of fish simmered in a langy Szechwan sauce with onions and a touch of tomato.	22.9
Steamed Catch of the Day 未美魚斯 Filet of fish, steamed in its own juice with julenne of fresh ginger and scalbons.	23.9
Simmered Fish Filet Shanghal 紅枝.魚魚廟 Filets of fresh fish, lightly pan-fried end simmered in e soy-sherry and ginger sauce.	23.9
Basil Ginger Prawns 九 海塔 大概 Prawns infused with besil and ginger, seutéed and finished in an intense soy-sherry reduction.	24.9
Sesame Prawns with Shiltake 芝麻大椒 Pan-seared prawns with fresh shillake, scellions, and a pinch of white sesame seeds	24.9
Garlic Prawns 蒜茸夫版 Prawns rubbed with garlic and ginger, broded and finished in a light sauce.	24.9
Prawns in Garile Sauce " 急寺夫報 Sautéed prawns in a soy-garke sauce with a touch of rice vinegar	24.9
Firecracker Prawns ** 菜块大松 Prawns sautéed in a langy Szechwan seuce with onions and a touch of lameto.	24.9
Prawns Citronelle 果汁大般 Jumbo prawns quick-fried to perfection, finished in a refreshing creamy sauce with e hint of citrus	24.5
Prawns with Vegetables 东东大战 Prawns sautéed with seasonal vegetables in a light, delicate gadic wine souce	24.9
Prawns with Asparagus 漢莎夫報 Prawns stuffed with asparagus, soulded and linished with e light velvely Seke seuce	24 9
Sea Scallops in Garile Sauce ** 负含软具 Sautéed see scellops in a soy-gartic sauce with a touch of	23.9



→ Hot & Spicy



DINNER MENU

Business Hours 11:30 a.m. to 11:00 p.m. Mon. — Fri. 12:00 noon to 11:00 p.m. Sat. & Sun.



MR. K'S 570 Lexington Avenue at 51st Street New York City

Tel. 212-583-1668 Fax. 212-583-1621

Appetizers 頭挫		Fisherman's Delight Soup 基縣 布片语 filets of fish with wetercress end ginger in clear broth.	4.95	Peking Duck 北京館 Young ducking roasled to perfection, carved and served with crepes, scallions and hoisin sauce.	37.9
Shanghal Spring Roll (2) 上海寺卷 Freshly made with chicken, shrimp end vegelobles, fined to crispy golden brown.	6.50	Seafood Wonton Soup 看我民社法 shrimp and crabmeal filled wontons in seafood broth.	6.95	Seared Pork Tenderloin 女冠 里升 Marineled lenderloin pan-seared to perfection, sticed and served with a soy-sharry sauce.	21.9
	- 05	Crabmeat and Corn Chowder 替肉王未浩 Crabmeat and creamy com in a thick soup base.	6.95		
Vegetable Dumplings (4) 社會經濟 Steamed dumplings filled with dned bean curd, bamboo shoots Chinese vegetables and winter mushrooms.	9.95	Dragon and Phoenix Soup #E.M. & A velvely soup with crabmeal, minced chicken, finely diced	12.95	Koney Braised Pork 於bs 為為并 Pork short ribs, marinaled and slow braised with spices, herbs, soy and rice sherry. The result is tender, rich, and succulant.	21.9
Lover's Dumplings (4) 智養基較 Petite steamed dumplings with park, ginger end scallions	9.95	asperagus and egg while. South Sea Shark's Fin Soup 晏才無規湯	16.95	Hunan Tofu with Pork 《 湘南豆龍 Fresh bean curd souted with slices of port and vegetables	17.9
Pan-Seared Dumplings (4) 鲜肉锅贴	9.95	The classic delicacy of the royal food court.		in a spicy black bean Szechwan sauce.	
Dumplings with pork, ginger and scallions, steamed and pen- seared to a golden brown.		Entrée 主某		Seared Bleef Medallion 全致牛麻 Soured medallions of beef filet mignon with a scallion and oyster sauce.	26.9
Stuffed Tofu Roll 多式 索動 Levers of mannated Tofu sheets stuffed with seutéed	12.95			· ·	26.9
mushrooms and vegelebles. Honey Walnuts 能衣核桃	6.95	Chicken with Shiltake Mishrooms 冬菇科片 Tender slices of chicken breast saulded with fresh shillake mushrooms and yearlables in e delicate wine sauce.	19.25	Black Pepger Steak 《 思 坂 中 48 Well-trimmed beef filet mignon, tenderized, seared and topped with block pepper sauce, presented on a sizzling skillet.	20.9
High grade walnuts roested to crispy brown, glazed with honey.	0.00		19.25	Sessone Beef 芝麻牛肉	23.9
Seafood Imperia! 海鲜酥飲 Crabmeat, shrimp and scallops sautéed and served on a	13.50	Lemon Chicken 核松皂 Breast of chicken fried to golden brown, sliced and served with a lemon infused souce.	13.23	Bite-sized Beaf chunks with tight coating, flash-fried to a golden brown, with a soy-based sauce and a sprinkle of sesame seeds.	
postry shell. Vegetable Curl 生菜辛包	8.75	Chicken Macedarma 爬果點花 Tender chicken breast meet sautéed with macedamie nuts	19.50	Braised Beef Brisket 如境中斯 Chunks of beef brisket, slow braused with onions and carrols,	23.9
Finely chopped fresh shiitake, water chestnuts, end celery in a spothing lettuce wrap.		in a sherry-soy and garlic sauce.		finished in a rich reduction sauce with a touch of tomato	22.5
Crispy Beef 酥脱牛烯 Cnspy shredded beef with a spy-scellion gleze end a touch	11.95	Chicken Marengo * 1814 141. White chicken meat sautéed with scallions and peanuts in e tangy Szechwan sauce.	19.50	Beef Mimosa with Grange Peel 专业中柳 Medelions of beef, seasoned and marineled in cointreeu, coated and flash-fried, finished in orange-infused sauce.	22.5
of vinegar		Hot and Sour Chicken * 級無過報	19,95	Empress Beef 乔腐牛 Slices of tender beef sautéed with broccoli in a soy-gartic sauce.	21.9
Sesame Shrimp Toast (4) 鲜战吐司 Ground shrimp on bread triongles with seseme seeds, fined	8.95	Tender chicken breast meal mannated and wok-tossed with peopers in a langy spicy sauce with vineger		Seef Span Peas 社 五十片	21.9
to golden brown.		Chicken with Asparagus 漢字與片	19.95	Slices of lender beef, wok-sautéed with fresh sugar snap	21.0
Tangy Shrimp Wontons 知油炒手	9.95	Slices of chicken while meat sautéed with fresh asperegus		pees, end finished in a ginger-soy and sherry souce.	04.0
Shrimp stuffed thin skin wontons in a spicy red chili seuce.		in a light, delicate souce.	19.95	Beef Formosa 沙茶牛柳 Slices of tender beef sautéed in a shacha sauce, served on	21.9
Soups 湯類		Basil Ginger Chicken 三林绉柳 Tender chicken strips intused with basil and ginger, sauléad	19.95	a had of spinach.	
		end finished in a wine, soy and chicken reduction.		Mangollan Lamb 芝爆羊肉 Slices of lander Lomb sautéed with fresh scallions in a savory	21.9
Bean Curd Vegetable Soup 西菜豆腐港 Fresh totu and wetercress in a clear broth	4.95	Chicken Supreme 社工活動物 Chunks of chicken breast costed end fied to golden brown, alezed with a soy-vineger sauce.	20.95	soy-sherry seuce	21.9
Vegetable Hot and Sour Soup 「京式放外港	5.95	er Het & Snirv		Peached Lamb Szechwan ** 川中美 Slices of tender lamb, peached and topped with Chinese anne and fesh shillake mushroams in a flory Szechwan sauce.	21.5

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Appetizers 頭橙

501 Drunken Chicken 総典辞籍	10.75	803 Basil Ginger Chickon 三本系統物 Tender chicken strips infused with basil and ginger, sautéad and finished in a wine, soy and chicken reduction.	19.95	816 Basil Cinger Prawns 三杯大战 Prawns infused with basil and ginger, souléed and finished in on intense soy sherry reduction.	24.95
Chunks of chicken in Shaoxing wine marinate. 502 Marinated Five-spice Beef Silcas 五杏牛均 with ovster sauce and citanto.	10.75	804 Chicken Supreme 技术 追納 Chunks of chicken breast coated and fried to golden brown, clared with a soy-vinegar sauce.	20.95	817 Firecracker Prawns * 乾埃大戲 Prawns saulded in a langy Szechwan sauce with onions	24.95
503 Jellyfish with Turnip and Scalliens 京井海省 in a light soy and sesame sauce.	13.75	805 Lemon Chicken 檸檬結炼 Tender breast of chicken, coated with water chestnut powder,	19.25	918 Sesame Prawns with Shiltake 芝麻大概 Pan-seared prawns with Iresh Shiltake, scallions, and a pinch of while sesame seeds	24 95
504 Szechwan Spicy Conch 庭妹婦片 lossed with scallions and chilf oil.	13.75	fned to perfection, served with temon-infused sauce. 806 Chicken Marengo [#] 宮保路往 White chicken meat sautéed with scalinors end peanuts in a	19.50	a19 Sea Scallops in Garile Sauce " 魚杏红貝 Sauféed sea scollops in a soy-garlic sauce with a louch of dark rice vinegar	23.95
505 Marinated Fish Shanghal Style 非式提加 Sites of fish, fried and marinated in a savory sauce.	10.75	tangy Szechwan sauce. 807 Beef Mimosa with Grange Peel 杏硷牛柳 Madallions of beef, seasoned and marinolad in Cointreau.	22.50	820 Scallops In Papper Sauce " 宝保红貝 Fresh sea scallops sautéed in a longy Szechwan sauce with roasted peanuts	24.95
506 Tangy Shrimp Wontons * 紅油が子 Tiny wantons lossed in a spicy red chili seuce.	7.95	coaled and flash fried, finished in orange infused sauce 808 Sesame Beof 芝麻牛肉	23.95	821 Lobster with Ginger and Scallion 夏光鏡紅 Lobster meat souted with ginger and scallion in a light	45.95
Soups 湯類		Bite-sized beef chunks with light cooling, flash-fried to a golden brown, with a soy-based sauce and a sprinkle of sesame seeds 809 Beef Snap Peas 张夏丰片	21.95	wine seuce. 822 Firecracker Lobstor " 实投能概 Lobster meal souled in a longy Szechwar seuce with	45.95
601 F!sherman's Delight Soup 西菜魚片语 Filets of lish with watercress and ginger in clear broth.	4.25	Slices of tender beef, wak-sautéed with fresh suger snep pees, and finished in a classic soy-oyster sauce	23.95	onions and a touch of tomato. 823 Lobster with Black Sean Sauce 五歧能報	45.95
602 Vegetable Hot and Sour Soup 李式版珠语 Tofu, mushrooms and many more composed this hearly soup.	3.75 4.25	810 Braised Beef Brisket 紅鬼牛麻 Chunks of beef brisket, slow braised with onions end carrols, finished in a rich reduction sauce with a touch of tomato.	23.95	Lobster meat seutéed with green peppers and onions in savory black been sauce.	
603 Seafood and Corn Soup 海鲜王来语 Seafood and creamy com in a thick soup base. 604 Seafood Wonton Soup 奇代民民语	4.25	811 Honey Braised Pork Ribs 鸟银原杂 Pork short ribs, merinated and slow braised with spices, herbs, soy and rice sherry. The result is tender, rich, and succulent	21.95	824 Vegetarlan's Purse 索姆黃雀 A medley of mushrooms and vegelables wrapped in lofu sheets, fried and then softened in a soy-sherry sauce with gartic.	17.95
Shrimp and crabmeat lilled wontons in seafood broth.		B12 Mongollan Lamb 近线单点 Stices of tender lamb souléed with fresh scallions in a savory soy-sherry sauce	21.95	825 Shilitake Mushrooms with Bok Choy 冬菇菜や Fresh Shillake mushrooms sauléed with baby bok choy in e light seuce	17.95
Entrée Boxes 主菜盒 Eech entrée box is packed with an appelizer du jour, fresh ver fresh fruit mediey, bottlad water, and your choice of steamed rice.	fned rice,	813 Firecracker Fish 「新規魚塊 Filets of fish simmered in a langy Szechwan sauce with onions and a touch of tomato.	22.95	826 Tofu Home Style 宗奈瓦度 Fresh lofu Inad to form a golden crust, sauféed with garden vegetables in a soy-garlic sauce	17.95
or lomein noodes. You may also order any items from our regular 801 Chicken with Shiliake Mushrooms 新菇鸦片 Tender siices of chicken breast sauted with fresh Shillake	19.25	814 Baked Chilean Sea Bass with Miso 味增乙妝 Filet of Chilean see bass marineted in miso end baked to perfection.	24.95	827 Eggplant In Gartle Sauce [*] 発音が子 Fresh Chinese eggplant sautéed with ginger and scations, finished in e classic gartic sauce.	17 95
mushrooms and vegetables in a delicate wine sauce. 802 Chicken with Vegetables 计 18 科 并 Sices of chicken white meat sautéed with fresh garden	19 25	815 Prawns with Asparagus 在李大林 Prawns stuffed with asparagus, soutled and finished with a light velvely soke souce	24.95	828 Buddha's Delight 宗格什络 Sautéed crisp frosh gerden vegatables in a light, deficate sauce with a slight touch of gartic.	17.95
vegetables in a light, delicate sauce		er stat 8 Calm.		→ Hot & Spicy	

VEGETABLES

Ŧ.	II 1	四 季	豆77.	Sauteed String Beans	4,9
A	否	淌	子78.*	Egg Plant with Garlic Sauce	4.9
T	豆	馬	階 79.	Sauteed Snow Pass and Water Channuts	4.9
雅		游	W 80.	Buddha's Dufight	4.9
fb.	卺	拃	H 81.*	Szochusn Brozcoli	4.9
瞬	盛	驱	₩ S2.*	Bean Curd Szachuan Style	4.9
本	棺	甕	F 83.	House Special Bean Curd	4.9

NOODLES & RICE

楊	州	扮	題 84.	Young Chaw Lo Mein	6.
各	犬	扨	短 85.	Le Mein Choice of Boof, Pork, Chicken, Shrimp	4.
樹	州	炒	飯 86.	Young Chew Fried Rice	5.
各	六	炒	版 87.	Fried Rice Choice of Beef, Pork,	4

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- 3.* Shredded Beef Szechuan Style
- 4. Baby Shrimp with Vegetable
- 5. Chicken with Vegetable
- 6. Sweet & Sour Chicken or Pork
- 7. Vegetarian Delights
- 8.* Broccoli with Garlie Sauce 9. Lo Mein (Choice of beef, chicken or pork)
- 10. Baby Shrimp with Black Bean Sauce
- 11. Fried Rice (Choice of beef, chicken or pork)
- 12. Chicken with Peanuts 13. Chicken with Gariic Sauce
- 14. Chicken with Broccoli
- 15.* Pork in Garlic Sauce
- 16. Shrimp and Chicken Combination
- 17.* Baby Shrimp w. Peanuts

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作 拖 2.	Steam or Pas Fried Dumpiling (4)	2.00 4.95
医 計 排 骨 3. 排	Honey Baby Spare Ribs	4.95
排 行 4.		
	S-B-Q Spare Ribs	4,95
粉 球 5 ,		
	Crystal-Shrimp	2.50
缸油抄手 6.0	Szechuan Wontons	3,50
牛肉 串 7.	B-B-C Beef Sticks (2)	2.50
医陷 解 8.	Scallion Pancakes	3.00

COLD APPETIZERS

廠	蛛	93 9. * Tangy Spicy Shrimp	5.50	
H	棒	18 19.* Hacked Chicken	4.95	
in		€ 11. Sesame Cold Nucciles	3.00	
辣	白	# 12. * Hot and Sour Cebbage	2.50	
T.F.	炸核	# 13. Honey Walnuts	2.95	

soup

ĬŘ	花	弱 14.	Egg Drop Soup	1.20
颌	Mi	得15.	Wonten Soup	1.29
ñż	缺	/B16. •	Hot & Sour Saup	1.20
猴	群 梨米	8317.	Minced Chicken Corn Soup (For 2)	3.50
衝	柴豆腐	尚18.	Vegetable with Sean Curd Soup (For 2)	2.50
本	棺	B 19.	House Special Soup (For 2)	4.50

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Chefs Specialties ramanum

海	鮮大	舍	20.	SEA FOOD DELIGHT10	.50
PR.	皮	牛	21.*	ORANGE BEEF 8	.95
秉	古	4	22.	MONGOLIAN BEEF 8	.95
Ŧ	貝级护	14	23.	SIZZLING BEEF WITH SCALLOF9	.80
霞	₩ 三	味	24.	TRIPLE DELIGHT	,50
Ξ	絲 干	貝	26.	SCALLOP DELIGHT10	3.50
北	京大	蜺	28.*	PRAWN PEKING STYLE10	3,50
唐	蕉 龍	利	27.	STEAM OR PAN FRIED FLOUNDER 10	3.50
左	企	雞	28.*	GENERAL TSO'S CHICKEN 7	.95
洞	庭	蜺	29.	LAKE TUNG - TING SHRIMP 8	.95
m	子	牛	30.	BEEF W. SCALLOPS	5.50
本	篠	粒	31.	HOUSE SPECIAL CHICKEN 7	,95
				BEEF	
콩	豆	4	32,	Beef w. Snow Peas	8.75
變	多	4	33.	Beef w. Mushrooms & Bamboo Shoot	6.75
蝃	袖	4	34,	Best w. Oyster Sauce	6.75
青	被	4	35.	Best w. Green Peppers	8.75
m	香	4	38.	* Shredded Basf w. Garlin Sauce	6.75

				BEEF
콩	豆	4	32,	Beef w. Snow Pees 8.75
雙	多	4	33.	Beef w. Mushrooms & Bamboo Shoot 6.75
蝃	袖	4	34,	Best w. Oyster Sauce
骨	被	牛	35.	Best w. Green Peppers 8.75
m	否	4	36.*	Shredded Basf w. Garlie Sauce 6.75
窓	巅	华	37.*	Fillot Beaf in Sesame 6.76
干局	华铁	赫	38.*	Crispy Dry Sauteed Shredded Beef Hunan Style
芥	130	4	39.	Beef with Bresseli 6.75
遊	煁	4	40.	Beef with Scallion 8.75
Ø	茶	4	41.*	Homa Styls Beef 6.75
干炒	牛的	林	42.*	Sauteed Shredded Beef Szechusa Style 6.75

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PORK

湖	陪	肉	片	43. •	Hunan Sliced Pork	5.7
香	干	财	絲	44.	Shredded Park w. Prescryed Bean Card	5.7
排		12	肉	45.	Sweet and Sour Pork	5.7
木		31	附	46.	Mac Shu Park (2) Crepss	5.7
M	番	凼	絲	47.	Pork in Garlle Sauce	5.7
0		絹	肉	48.*	Twice Cooked Pork with Vegetable	6,7
沉	發	幽	蒜	49,	Sauteed Shredded Pork Paking Style	5.7
擶	阁	肉	片	50.	Slippery Pork	5.7

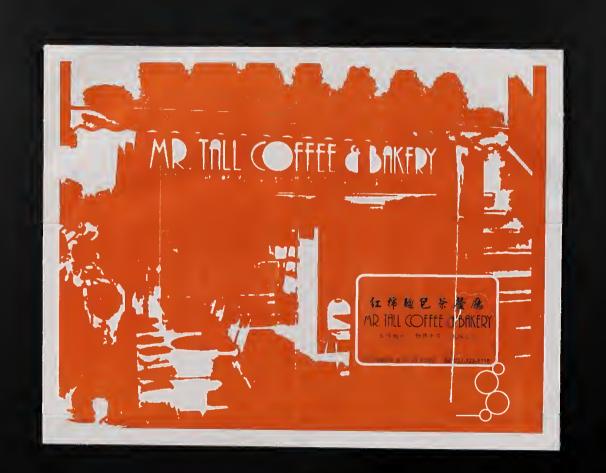
POULTRY

雪	豆	雞	61.	Chicken w. Snow Peas	5.95
Ŕ	保	雅	52.*	Chicken w, Peanuts	5.95
쓮	爆雙	T	53.	Shrimp w. Chicken Combination	5.95
芥	586	雞	54.	Chicken w. Breeseli	5.95
A.	街	雞	55.*	Chicken w. Garlic Sauce	5.95
龤	故	蹈	58.	Sweet & Sour Chicken	5.95
炒	辩	片	57.	Breast of Chicken with Vegetable	5,95
家	1 08	Æ	58.	Homa Style Chicken	5.95
村	福	甈	53.	Lamon Chicken	5,95
朋复	果	猴	60.	Chicken with Cashew Nuts	5,95
油	貅	聪	61.	Crispy Baneless Duckling w. Vegetable	7.95
盃	裁	铂	52.	Crispy Fried Duck	7.95

SEA FOOD

				SEA FOOD .	
木	Æ	蝦	63.	Maa Shu Shrimp (2) Grepes	7.95
芥	100	鎖		Shrimp with Broccoil	
沙	茶	蝦		Sa-Chai Shrimp	
轡	豆 蝦	£		Baby Shrimp w. Green Peas	
雅	香			Shrimp w. Garlie Sauce	
宮	保			Beby Strimp w. Peanuts	
盤	能	坝		Sweet & Sour Shrimp	
于	幾明	蝦	70.*	Shrimp with Chili and Sosition Sauce	9.07
25	Ð		71.	Shrimp with Snow Peas	0.53
妈	m	糊	72.	Shrimp with Lobster Sauce	0.00
豆	政加	蝦		Lobster with Black Bean Sauce	
- F	纵部	奶		Lobster Szechusn (Out of Shell)	
炒	+			Sauteed Scallops with Vogetable	
甜	MR NO E				9.95

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1.	Har Kow (Shrimp Dim Sum) (4) 3.25
2.	Siu Mai (Pork Dim Sum) (4) 3.25
3.	Beef Dim Sum (4) 3.25
4.	Scallions Pancake (1) 2.50
5.	Crispy Shrimp Ball (4) 3.25
6. *	Hot Oil Dumpling (8) 4.75
7.	Spring Roll (2) 2.75
8.	Vegetable Roll (2) 2.75
g.	Turnip Cake (2) 2.56
10.	Crispy Bean Curd (6) 3.25
11.	Baby Ribs Honey Sauce (4) 3.25
12.	Vegetable Dumplings
	(Steamed or Fried) (6) 4.99
13.	Pork Dumplings (Steamed or Fried) (6) 4.95
	Hunan Pepper w. Black Bean 5.25
15. *	Cold Noodles w. Sesame Sauce 4.2
16. 🖈	Spicy Cabbage 3.25
17. 🛨	Spicy Hacked Chicken 3.2
18.	Jelly Fish 5.79
-	Soups
21.	Wonton Soup 1.5
22.	Egg Drop Soup 1.5
23. *	Hot & Sour Soup 1.5
24.	Chicken Corn Soup 1.5
25.	Mixed Vegetables Soup w. Bean Curd . 1.5
26.	Pork & Szechuan Cabbage Soup 1.5
27.	Seafood Soup 2.2
20	. Vegetables 🥔
30. ★	
30. ★ 31.	Dried Sauteed String Beans 6.7
	Dried Sauteed String Beans 6.7 Mixed Vegetables 6.7
31. 32. 33. *	Dried Sauteed String Beans 6.7 Mixed Vegetables 6.7 Eggplant w. Garlic Sauce 6.7
31. 32. 33. *	Dried Sauteed String Beans 6.7 Mixed Vegetables 6.7 Eggplant w. Garlic Sauce 6.7 Bean Curd Szechuan Style 6.7
31. 32. 33. *	Dried Sauteed String Beans 6.7 Mixed Vegetables 6.7 Eggplant w. Garlic Sauce 6.7 Bean Curd Szechuan Style 6.7 Bean Curd Family Style 6.7
31. 32. 33. * 34. * 35. 36.	Dried Sauteed String Beans 6.7 Mixed Vegetables 6.7 Eggplant w, Garlic Sauce 6.7 Bean Curd Szechuan Style 6.7 Bean Curd Family Style 6.7 Crispy Fried Bean Curd 6.7
31. 32. 33. * 34. * 35. 36. 37.	Dried Sauteed String Beans 6.7 Mixed Vegetables 6.7 Eggplant w. Garlic Sauce 6.7 Bean Curd Szechuan Style 6.7 Bean Curd Family Style 6.7 Crispy Fried Bean Curd 6.7 Moo Shu Vegetable 6.7
31. 32. 33. * 34. * 35. 36.	Dried Sauteed String Beans 6.7 Mixed Vegetables 6.7 Eggplant w. Garlic Sauce 6.7 Bean Curd Szechuan Style 6.7 Bean Curd Family Style 6.7 Crispy Fried Bean Curd 6.7 Moo Shu Vegetable 6.7 Chinese Black Mushroom &
31. 32. 33. * 34. * 35. 36. 37.	Dried Sauteed String Beans 6.7 Mixed Vegetables 6.7 Eggplant w. Garlic Sauce 6.7 Bean Curd Szechuan Style 6.7 Bean Curd Family Style 6.7 Crispy Fried Bean Curd 6.7 Moo Shu Vegetable 6.7

	- Chef's S	•	
\$1.	★ General Tso's Chicken	S11. Four Seasons	11.9 d bee,
00	Sesame Chicken	Jumbo stirmp and ham sauteed w vegetable	0.9
S2.	★ Teng's Pleasant 8.50 Mountain pleasant sliced and sauteed w. vegetable in spicy sauce	S13. * Dragon & Phoenix	icken
S3.	★ Curry Chicken Casserole 8.50 Marinated chicken chunks sauteed in curry flavor sauce, anion & patato, served in a hot casserole	S14. Vegetable Ple1	0.2
S4.	Sizziing Two Delicacies	Home-made crispy bean cake served in scalling steamed bun in Hoisin sauce 4 Hunan classic S15. *Lamb w. Twin Flavor	
S5.	* Tangerine Beef	Streed tender lamb sauteed in two styles and so You get two dishes in one	nuces
S6.	Sesame Beef	S16. Honey Ham Hunan Style	1.9 spices
S7.	Teng's Scallops	S17. * Oak-Yang Pork	8.5
S8.	Seafood King	S18. ★Teng's Bean Curd Casserole Bean Curd cacked in mixed Chinese vegeta Hunan spicysauce served in Hat Casserale	8.5
	vegetables Prawns & Scallops Hunan 10.95 Imboshrump tender scallops sauteed in garlie souce **Triple Delight	The skin is then sliced and the meat curved sepa. Served w hume-made pancakes hearis af scalia	raiely
	w regelable	Hoisin sagce	_
		Beef, Lamb	
11. * 5 12. F 13. M 14. 5 15. * 1 16. F	w vegetable	Beef. Lamb	
11. * 5 12. F 13. M 14. 5 15. * 1 16. F 17. F	v vegatable POTK Chriedded Pork w, Garlic Sauce	Beef , Lamb 59. Beef w. Broccoli 60. * Beef Szechuan Style 61. Beef w. Eggplant 62. Beef w. Mixed Vegetables 63. Beef w. Snow Peas 64. * Beef w Garlic Sauce 65. Beef w. Oyster Sauce 66. Moo Shy Beef 67. Pepper Steak 68. Lamb w. Scallions	
41. * \$ 42. F 43. M 44. \$ 45. * F 46. F 47. F 60. M	PORT Vegetable Finedded Pork w, Garlic Sauce	Beef. Lamb	

81. 82. 83. * 84. * 85. 86. 87. 88.	Chicken w. Cashew Nuts
81. 82. 83. * 84. * 85. 86. 87. 88.	Chicken w. Broccoli 7.75 Chicken w. Mixed Vegetables 7.75 Chicken w. Garlic Sauce 7.75 Chicken w. Eggplant Garlic Sauce 7.75 Chicken w. Eggplant Garlic Sauce 7.75 Chicken w. Snow Peas 7.75 Chicken w. String Beans 7.75 Sweet & Sour Chicken 7.75 Moo Shu Chicken 7.75 Moo Goo Gai Pan 7.75 Chicken w. Walnuts 7.75
84. ★ 85. 86. 87. 88.	Chicken w, Mixed Vegetables 7.75 Chicken w, Garlic Sauce 7.75 Chicken w, Eggplant Garlic Sauce 7.75 Chicken w, Stone Peas 7.75 Chicken w, String Beans 7.75 Sweet & Sour Chicken 7.75 Moo Shu Chicken 7.75 Moo Goo Gai Pan 7.75 Chicken w, Walnuts 7.75
83. ★ 84. ★ 85. 86. 87. 88.	Chicken w. Garlic Sauce 7.75 Chicken w. Eggplant Garlic Sauce 7.75 Chicken w. Snow Peas 7.75 Chicken w. String Beans 7.75 Sweet & Sour Chicken 7.75 Moo Shu Chicken 7.75 Moo Goo Gai Pan 7.75 Chicken w. Walnuts 7.75
84. ★ 85. 86. 87. 88.	Chicken w. Eggplant Garlic Sauce 7.75 Chicken w. Snow Peas 7.75 Chicken w. String Beans 7.75 Sweet & Sour Chicken 7.75 Moo Shu Chicken 7.75 Moo Goo Gai Pan 7.75 Chicken w. Walnuts 7.75
85. 86. 87. 88.	Chicken w. Snow Peas 7.75 Chicken w. String Beans 7.75 Sweet & Sour Chicken 7.75 Moo Shu Chicken 7.75 Moo Goo Gai Pan 7.75 Chicken w. Walnuts 7.75
86. 87. 88. 89.	Chicken w. String Beans 7.75 Sweet & Sour Chicken 7.75 Moo Shu Chicken 7.75 Moo Goo Gai Pan 7.75 Chicken w. Walnuts 7.75
87. 88. 89.	Sweet & Sour Chicken 7.75 Moo Shu Chicken 7.75 Moo Goo Gai Pan 7.75 Chicken w. Walnuts 7.75
88. 89.	Moo Shu Chicken 7.75 Moo Goo Gai Pan 7.75 Chicken w. Walnuts 7.75
88. 89. 90.	Moo Goo Gai Pan 7.75 Chicken w. Walnuts 7.75
	Chicken w. Walnuts 7.75
90.	
	O
91.	Crispy Fried Duck 7.75
92.	Double Ding Baby Shrimp &
	Diced Chicken 7.75
93.	Lemon Chicken 7.75
1	Seafood @
96.	Shrimp w. Lobster Sauce 9.25
97.	Shrimp w. Snow Peas
98.	Shrimp w. Broccoli
99.	Shrimp w. Mixed Vegetables 9.25
100. 🖈	Shrimp Szechuan Style 9.25
101. #	Kung Po Shrimp w. Peanuts 8.25
102. 🖠	Shrimp w. Garlic Sauce 9.25
103.	Shrimp w. Cashew Nuts 8.25
104.	Shrimp w. Black Bean Sauce 9.25
105.	Sweet & Sour Shrimp 8.25
106.	Shrimp & Scallops in Lobster Sauce 9.25
107. *	Scallops w. Garlic Sauce 8.95
	Scallops Szechuan Style 8.95
109.	Scallops w. Vegetable 8.95
110.	Scallops w. Black Bean Sauce 8.95
	Fish Filet Szechuan Style 8.95
112.	Fish Filet Sauteed w. Vegetable 8.95
113.	
	(Cantonese, Szechuan, Garlic Sauce, Black Bean Sauce)
	★ Hot and Spicy

CHEF'S SPECIALTIES

ST.	-W-	3115	Bit-stac clicken coated with thin corn flour, fried and souleed with vegetable in hot & spicy sauce.	/.5
脒	戊	牛	ORANGE FLAVOR BEEF Tender fillet of marinated beef delicately sauteed with orange peel.	8.5
挑			SHRIMP HUNAN STYLE	B.5
Ne.			CRISPY SHRIMP Jumbo shrimp crusted with confilour, souleed in spicy sauce	8.7
19.	杏粉	甴	CRAS MEAT WITH GARLIC SAUCE	B.9
			CRISPY SHRIMP AND SCALLOP	B.9
焓	76	粧	BAKEO SEA BASS	11.9
陳	庆	16	ORANGE FLAVOR CHICKEN	7.9
芝	麻	胨	GOLOEN SESAME CHICKEN	7.9
NE	皮	魚	CRISPY FRIED WHOLE FISH	9.2
38	Æ	ĦŠ,	JUMBO SHIRMPS IN THE FOIL	9.9
済	36	魚	STEAMED FRESH FISH (Grey Sole or Seabass)	10.9
:7:	85三次	1 0	STEAMED FRESH SALMON W/GINGER & SCALLION	11.2
海	维 狐	32	SEAFOOD SIZZLING PLATTER	9.79
旅	予牛 组	建	BEEF & SCALLOP SIZZLING PLATTER	9.29
大	松眠	32	JUMBO SHIRMP SIZZLING PLATTER	9.2
炭	炒 31	6 0	HE GRILLE Grilled Salmon Steak w/Light Tangy Sauce	10.9
换力	考Mahl	Mah	Grilled Mahi Mahi w/Garlic Sauce	9.9
串	烤牛	胨	Grilled Hatf Chicken	7.5
			Grilled Pork Chop	B. 9
	烧大			9.5

(ABOVE ITEMS ALL COMES W/RICE)



Man. Fri: 11:30 AM. 11:30 P.M. Sun:11:200 Non-11:00 P.M. Sun:11:200 Non-11:00 P.M. FREF DPI IVFRY Tel: 866-5000 2685 BROADWAY (Be. 102 8 4 20 85.)

REE	DEL	IVERY 1 e1: 800-3000	(Bei. 102 Si & 103 Si.)
******	11 M	**************************************	*****
-0-		Fee Roll	1.10
季 菜	進 2	2. Vegetable Roll	1.10
18 周		3. Seaweed Chicken Roll	1.45
報義	· le 4	4. Shrimp Roll	1.45
周 · 衣		5. Eight Treasure Bean Curd Rolls 5. Shrimp Toast (4). 7. Fried Shrimp (4)	1.45
纵 吐		5. Shrimp Toast (4)	3.50
炸大		7. Fried Shrimp (4)	3.95
牛 肉		3. B-B- Q Beef Skewer (4)	3.95
18		9. Steamed Dumplings (8)	
). Fried Dumplings (6)	3.95
菜	TR 11		3.75
		2. Crystal Shrimp Dumplings (4)	3.50
光 油 .	en 14	i. Little Julcy Buns (8)	1.95
松坦	育 15	. Steamed Shrimp Siu Mai	4.50
牛肉炒			
= 8¥ ±0			
	育 18		3.23
2 to	包 19	Roast Pork Bun (1)	1.00
遇 唐	包 20		1.00
F- 25		. Steamed Vegetable Bun (1)	1.00
火	P 22		1.50
W.	33, 23	. Baked Egg Custard (1)	1.00
豆沙	包 24	. Red Bean Paste Bun	1.00
豆豉辣	贵 25	. Tip Ribs In Black Bean Sauce	2.75
半 百		. Sicamed Beef Tripe	
涨 牛	丸 27		2.25
19 14	九 28	. Pearl Balls (4) (Pork)	2.50
部 净	担 29	Stuffed Green Pepper	3,50
狐		. Chicken Feet in Black Bean Sauce	
100		. Cold Noodle w/Sesame Sauce	
炸酱	ை 32	. Noodle w/Peking Sauce (Meat Sauce)	3.75
20. 担	第 33	. Home Made Noodle w/Spicy Sauce	3.75
红电抄	-J- 34	. Wonton w/Hot Sesame Sauce	3.75
SOUP			
		Corn Egg Drop	
		. Tofu, Tomato, Egg Drop	
80. 9%.		. Hot & Sour Soup	
設殊魚	38 38		4.25
~ 好	3 40		
五度元为			
拉及四颗			
		ROAST MEATS	
又 10		Roast Pork	4,95
44	骨 44		5.25 Lg. 7.75
明爐火			8 25 (WH) 16 00
白切	II 46	Boiled Chicken (OT) 5.25 (HF)	6.95 (WH) 13.95
it in	18 47	Soy Sauce Chicken (OT) 5.50 (HF)	7.25 (WH) 14.95
明维捷			7.25 (WH) 14.95
想那	超 49	Roast Chicken Wings (4)	2.50
烧纸		Roast Chicken Leg	

OVER RIC	CE DISHES
又烧盖纸	51. Roast Pork Over Rice 4
火鴨蓋飯	52 Roast Duck Over Rice
火鴨又坝	53. Roast Pork & Duck Over Rice 4 54. Roast Chicken Over Rice 4
龙鹭 \$A \$6	54. Roast Chicken Over Ricc
(de Alla 125	55. Soy Sauce Chicken Over Rice
低排骨盖纸	S6. B-B-O Ribs & Chicken Wines Over Rice
三 寶 版 芥牛 董 飯	57. Three Delights Over Rice (Chicken, Duck, Pork)
芥牛 蓋飯	58. Beef w/Broccolt Over Rice
電筋牛蓋飯	59. Beef w/Tomato Over Rice 4
泉牛煮飯	60. Beef w/Vegetable Over Rice
四豆牛盖飯	61. Beef w/String Beans Over Rice
豆腐牛茧飯	62. Beef w/Bean Curd Over Rice
什菜基飯	63. Chop Suey Over Rice 4 64. Squid w/Pickled Cabbage Over Rice 4
酸苯酰鱼	64. Squid w/Pickled Cabbage Over Rice
物理拟盖新	65. Curry Shrimp Over Rice 4
鐵龍柳蓋飯	66. Shrimp w/Lobster Sauce Over Rice 4
以1=要盖版	67. Baby Shrimp w/Eggs Over Rice
瓦豉排骨	68. Ribs w/Black Bean Sauce Over Rice 4
結 組 美 飯 砂 美 鯛 現 茶	69. Egg Plant w/Broccoll in Garlic Sauce Over Rice
分别與美飯	70. Chicken w/Broccoli Over Rice 4
咖啡與點煮飯	71. Curry Chicken Over Rice 4
波茶點蓋飯	72. Chicken w/Spinach Over Rice
豬排蕉飯	73. Pork Chop Over Rice
CANTONE	SE WONTON SOUP WITH ROAST PORK
	(Same price for substitute wonton to noodle, mar fun, chow fun or cellophane noodle, \$0.50 for both)
意 泰	74. Cantonese Wonton
久烧祭谷	75. Wonton & Roast Pork
提照容券	76. Wonton & Roast Chicken
火鴨华谷	77. Wonton & Roast Duck 4
油棉杂谷	78. Wonton & Soy Sauce Chicken
納班黎春	79. Wonton & Ribs & Chicken Wings 4
那报您春	80. Wonton & Any Two Roast Meats
魚 雲 雲 奈	81. Wonton & Fish Cake
MANDARI	
本周 署 额	
控 英 因 熱 類	82. Beef Stewed with Noodle in Broth (Spicy) 4. 83. Pickled Cabbage & Pork Noodle Soup 4.
据 紀 法 額	84. Chicken w/Bean Sprouts & Noodle Soup
13. 株 表 题	85. Chicken Thigh w/Vegetable Noodle Soup
海鲜清楚	86. Seafood w/Vegetable Noodle Soup
老 英 超	87. Vegetarian Noodle Soup (Buckwheat Noodle)
松热香菇	88. Cellophane Noodle w/Braised Bean Curd Soup
在大米 本大米 本大米	89. Mai Fun Soup (Choice of Chicken, Shrimp or Vegetable)
立 X 五 度	90. Buckwheat Noodle w/Bean Curd & Spinach Soup
平 档 湯	91. New Year's Cake w/Pork & Vegetable
大會題	91A.Little Bli of Everything Noodle Soup
SEAFOOD	The state of the s
	00.01.011.01.0
宮保 概 仁	92. Baby Shrimp w/Hot Pepper Sauce & Peanurs
咖啡 版 任 豆 豉 版 任	93. Baby Shrimp in Curry Sauce 6. 94. Baby Shrimp in Black Bean Sauce 6.
干燥 蝦 仁	94. Baby Shrimp in Black Bean Sauce
* 芝大级	95. Shrimp In Chill Sauce
魚 杏 蚁	96. Jumbo Shrimp Sauteed w/Ginger & Scallion 8. 97. Shrimp in Garlic Sauce 7.
報 雜 料	98. Shrimp in Lobster Sauce
波	99. Sweet & Sour Pincapple Shrimp
京保 肚魚	100. Fresh Squid w/Hot Pepper & Peanuts
互政就無	101. Fresh Squid in Black Bean Sauce
退 鼓 丁	102. Shrimp and Scallop in Garlic Sauce 8.
各式龍鐵	103. Fresh Lobster (In the shell) .w/Garlic Sauce, or Cantonese Style, or
	Black Bean Sauce, or Hot Chilli Sauce
豆腐火椒	104. Tofu w/Jumbo Shrimp
- 100 PC 100	

20111 2021		
POULTRY	10.1	
漠果核核鹪 105.	Chicken w/Cashew or Walnuts 6.75 Three Glass Chicken (Chicken chunks w/bone & wlne, seame, soy sauce.) 8.25	
三 杯 與 106.	Three Glass Chicken (Chicken chunks w/bone & wine, sesame, soy sauce.) . 8.25	
5 15 10 10 10 10 10 10 10 10 10 10 10 10 10	Diced Chicken w. Hot Pepper Sauce & Peanuts	
从采题群 108.	Shredded Chicken Sauteed w/Spfnach 6.75 Chicken w/Fresh Broccoli in Garlic Sauce 6.75	
M 10 109.	Chicken Wiffresh Broccoli in Garite Sauce	
か 曜 銭 111	Moo Shu Chicken (2 Pancakes)	
	Sliced Chicken w. Curry Sauce & Potato	
	Sweet & Sour Chicken 6.50	
元 丁 25 J 113.	Diced Chicken w/Chestnuts 7.25	
以 心 地 称 114	Shredded Chicken in Garlic Sauce	
と 美 万 116.	Triple Delight (Chicken, Pork, Beef, w/Scallion) 6.95	
少 丈 / 116.	Chicken and Shrimp in Brown Sauce	
DEFE AND L	Chicken and Shrimp in Brown Sauce 6,95	
SELI AND LA	AID .	
分图牛 均 118.	Beet with Broccoli 7.25	
王 菜 牛 柳 119.	Sauteed Sliced Beef w/Romain Lettus	
分似平均 120.	Pepper Steak with Onion	
十 坂 牛 121.	Shredded Beef in Szechuan Style 7.25	
成某牛牌 122.	Beef Tenderloin in Soy Sauce w/Spinach 7.25	
宮 保 牛 123.	Stredded Beef with Peanuts in Hot Pepper Sauce	
胡 市 半 124.	Hunan Beef	
延堤 牛 四 125.	Beef with Scallion	
魚杏牛肉 126.	Shredded Beef with Garlic Sauce	
胡 南 单 127.	Hunan Lamb 7.25	
芝 堪 单 128.	Lamb with Scallion	
PORK		
木 页 肉 129.	Moo Shu Pork (2 Pancakes)	
③ 级 由 130.	Double Sauteed Silced Pork	
府 肉 片 131.	Pan Fried Sliced Pork Sauteed w/Onion	
原 杏 의 132.	Shredded Pork with Garlic Sauce	
	Shredded Pork with Shiitake Mushroom	
H+ 80 18 134	Sweet & Sour Pork	
性原用出135	Sliced Pork w/Fresh Garlic 6.25	
	Fresit Bamboo Shoot Sauteed w/Pork	
VEGETABLES	Treat barrous shout sauted with ork !!!!	
	Mixed Vegetables	
V: TT 5/ 13/.	Egg Plant with Garlic Sauce	
ス か 万 136. 四 ま 正 139.	Dry Saureed String Beans 5.25	
	Braccoli with Grlic Sauce 5.25	
或分分局 140. 应安互居 141.	Bean Curd Szechuan Style 5.25	
思 水 五 M 141.	Bean Curd Country Style	
表 N 表 N 112	Steamed Selected Vegetables	
+ 7 2 143.	Moo Shu Vegetable (2 Pancakes) 5.25	
	Sauteed Three Mushrooms in Brown Sauce	
* P at 1 146	Today Fresh Chinase Venetable (Please Ask Venethalitan) 5.75	
CANTONESE	Today' Fresh Chinese Vegetable (Please Ask Your Walter)	
SANTONESE	Part Part (Clary Variable)	
大規中面實 147.	Roast Pork w/Chinese Vegetable 6.25 Seafood w/Vegetable 6.95	
母群中四天 148.	Chicken & Vegetable	
四万中国第149.	Shrimp Kew w/Vegetable	
版場中面で 150.	Mixed Ingredients 6.95	
	MIXED HIGHERICHS 6.93	
CASSEROLES	•	
	Golden Mushroom w/Tofu & Cellophane Noodle 8.95	
海鲜豆居货 153.	Seafood w/Tofu & Vegetable	
	Ten ingredients	
NOODLE AN	O FRIED RICE	
S. of 165 SE 155.	Lo Mein (Chaire of Chicken Pork Beef Venezable or Shrima) 475	
公式炒飯 156.	Fried Rice (Choice of Chicken, Pork, Beef, Vegetable or Shrimp) 4.75 Chow Fun (Choice of Beef, Shrimp or Chicken) 5.75	
各式河粉 157.	Chow Fun (Choice of Beef, Shrimp or Chicken) 5.75	
星洲未粉 158.	Singapore Mat Fun (Rice Stick Noodle w. Chicken, Shrimp & Pork) 5.50	
fr 111 Adv #c 150	Voune Chair Felial Disc	

Tempting Desserts

Frash Bakad Cookies	149
Assorted Pound Cakes	195
Baked Apple	2.50
Rice Pudding	265
Fruit & Is3-0	129

Cold Beverages

150
215
125
2.05
150

Catering Menu

WE FEATURE FULL SERVICE FOR BREAKFAST, LUHCH, AND DINNER.

BREAKFAST PLATTERS:
Basels, Durish Haffan, Rolls, Croissants and Cookers Complimented with Butter,
Cream Genese and Jefly.

Break OF COTHEE

Break December of Market Served with all HIA Ket-ups

PREPARED SQUEETED ORANGE PINCE

Per Person

125

Mean PLATTERS

Per Person

125

Men Officiary Int

SAROWHOLD PLATTERS

SAROWHOLD PLATTERS

Per Person

125

Trickey, Tona Salad, Pestrami, Resident, Chichen Salad, or Beast Beed

Overstalled Sandwicks: My Combination of Heals

SAROWHOLD PLATTERS

SAROWHOLD PLATTERS

Per Person

125

Trickey, Tona Salad, Pestrami, Resident, Chichen Salad, or Beast Beed

Overstalled Sandwicks: My Combination of Heals

SAROWHOLD PLATTERS

SAROWHOLD PLATTERS

SAROWHOLD PLATTERS

Per Person

SAROWHOLD PLATTERS

SAROWHOLD PLATTERS

Per Person

Add Presented Securities on the Estimated Securities and Panciella Contentions.

CODKIE, SROWNIE AND FAULT PLATTER Per Person 3.
Grazela Strownies, and Fresh in Source Staff. An Assortment of Cookies, Brownies, and Fresh in Source Staff.

Other Dessert

Ruggelach	Per Pound	10
Carrot Cake	Per Slice	
Assorted Cookies	Each	
Chaese Cake	Per Slice	



150 Fulton Street New York, NY 10038 212-233-3934 Fax: 212.233 8449

Breakfast

Lunch

Dinner

Catering

Free Delivery

150 Fulton Street New York, NY 10038 212-233-3934 Fax: 212-233 8449

Breakfast Favorites

Sanual med 11-00 AM

Assorted Muffins (fat free and sugar free available)	150
Asserted Danish	150
Assurted Bagels	65
With Butter	95
Plain Cream Cheese	1.50
Stallion or Vegetable Cream Cheese	195
Hoya Bagel with Gream Cheese, Barmuda Onion & Tomato	450
Fresh Squeezed Grange Juice	150
Fresh Squeezed Orange Juice (large)	2.25
Fresh Fruit Cup	775

Hot Breakfast Specials

	One	1440
Egg on a Roll	175	250
With Bacon, Sausage of Ham	250	329
Platter with Potatoes or Toast		395
With Baton, Sausage or Ham	395	450
Pancakes of Franch Toast		
With Butter & Syrup.		350
With Bacon, Sausage or Ham		4.75
Fruit Topping	and	3:
Choice of Cherry, Blueberry or Apples		
Sides: Bacon, Harn or Sausage		1.51
Potatos		179

3 Egy Dinchete with Potatoss & Toests — 450
Goise of Singestern: Tousies, Scillons, Oakon, Spinach, Chedds, Fels, Selos, American, Hozzaella, Pespera, Reccolle, Ram, Baron, Sausaya, Smoked Burley, Salami,
Machanoma, Griff Operables
Egy Whiter only add 50

3 Eggs with Potatoes & Toast, Lox, Eggs and Onions	
Grzek Omzłette	4.75
Feta, Spinach and Tornato	
Hungarian Omelette	6.45
Corned Beel & Pastrami	
Omoletta with Ham, Bacon or Sausage	525
Corned Beef, Pastrami & Edos	272

Delicatessen Omelettes

Pancake Style - All Omelettes made with 3 Eggs

Corned Berf with Eggs	6.45
Pastrani with Eggs	
sates and Mattle & Odds	6,0)

Lunch Specials

Classic Salads Served on a Bed of Crisp Lemze with Tomato, Cocombers, Peppers, Black Olives, Potato Salad and Cole Stary

Terna Salad (one soon) 5
Chicken Salad (one scoop)
Egg Salad (one scoop) 4
Chapped Liver (one scoop)
Tropical Saled 5
Cottage Cheese, Fresh Ervits, & Jell-O, over Romaine Lettuce
Chef Salad 6
Turkey, Roast Beef, Swiss, and Ham over Garden Salad with Hard Boiled Eggs
Grilled Chicken Cansar Salad
With Tomatoes

Dressings

Italian, Asian Sesame Gingot, Balsamir Vinaigvete, Gree¹c, Caesar, Granny Italian, Grandy Bizo Cheese, Bal Free Rando, Oli and Vinegas, Fal Fine Raspberry, Russian, Low Fat Koney Ojon, Roasted Garlic Red Wine (Errica dressing add 50 nach)

On The Lighter Side

I. Tropical Salad	59
Fresh Fruit Salad on a Bed of Lettuce with Jell-O Cubes,	
With Cottage Cheese or Grilled Chicken	
E. Half Melot:	42
With Scoop of Cottage Cheese	
3. Tena or Gicken Salad	53
On a Bed of Lettake and Tomato	
4. SlendereSa	67
Individual Whole Tuna or Salmon with Cottage Cheese, Leituce, and	Tomato
5. Large Fruit Cup	27

Delicatessen Sandwiches

astrami.	"Old World Flavor"
omed B	eef
risket of	[Bauf
funkey (fr	om the frame)
picy Mea	niball
ot Turke	y (Served with Hashed Potatos and Gravy)
Hat Brisk	et (Served with Mashed Potatos and Gravy)
ict Roasi	Beef (Served with Mashed Potatos and Grave)

More Sandwiches

, cac &

Chapged Liver	525
Gessic Yuna Saled	5.25
Glicken Salad	
Fizna (individual can), solid white	5.25
Salmon (individual can)	525
Ham and Swiss Cheese	525
Bar-B-Que Beef	625
Bacon, Lettuce and Tomato	

Any Above Item Grilled, add 25 extra

Wraps	
Grilled Chicken with Fresh Hozzarella, Roasted Pepper, with Ranch Oress	ing on a
Sundried Tomato Basil Wrap	595
Honey Roasted Yorkey & Brie Cheese with Tomato and Romaine, with	Bonzy
Hustard Dressing on a Wrap	5.95
Garden Veggie Burger with Lettuce and Tomato	4.75
Roast Beef and Swiss Cheese with Tomato and Romaine, With Russian	
on a Spinach Virap	5.95
Chickey Salad with Cole Slaw, Tomato and Romaine, On a Wran 5.75	
Chicken Caesar, Girken, Romaine, Jonajoes, Parmesan	

Vegetarian Wraps

Avocado with Tomatoes, Cucumber, and Romaine, with Ranch Oressing	
on a Spinach Wrap	5.75
Fresh Mozzarella with Tomatoes, and Romaine with Balsamic on a	
Sundried Tomato Basil Wrap	57

ASK ABOUT OUR DAILY SPECIALS

	JAPANESE
	APPETIZER
1	Shumai (Steam shrimp dumpling) 3.50
2.	Gyoza (Pan fried beef dumpling) 3.50
3.	Teninura Shrimo Teninura
4.	Vegetables Tempura 3.25 Beef Negimaki 3.95
5.	Beef Negimaki
6.	Calamari*(Deep fried marinated squid) 3.95
7.	Yude Hama (Steamed fresh clants ginger sauce) . 4.50
8.	Mimi Scallops
10	Beef Negimaki 399 Chiken'n Saktori 375 Calsmari/Oeep fried marinared squid) 395 Yude Hunn Skermed fresh chans ginger sauce) 4,500 Mimi Scallops 4,500 Sastimi 6,500 Maeuro Sashimi (Tuna univi) 6,500
11	Maguro Sashimi (Tuna unly)
12 13.	
14.	Octobus Supamono 5.25
15.	Mixed Sunomono 5.95 Octopus Sunomono 5.25 Hijiki 2.00
	SOUTH SALAD
16.	Misu Soup
17.	Taki Soup (Sea Fued) . 2.50 19 Seaweed Salad 3.50
	PATDEES
20.	ENTREES 8.25
	Shrima Tariyaki
	Shrimp Teriyaki
21.	Shrimp and Vegetable Tempura
22	Shrimp Tempura 11.95
23.	Vegetable Lempura
25.	Vegetable Tempura 7,25 Yaki Suba(Choice: Shrimp ur Beef) 6,95 Sukiyaki (Choice: Chicken ur Beef) 8,95
	SUSHI & SASHIMI (By The Piece)
For	Crab, Shrimp Octopus, Squid Seatrout, King Macketel, Suba 1.50
Tun	a, Yellow Tail, Giant Cream, Fluke, Eel, Tohiko, Ikura 1 75
Sake	(Smuked Salmond), Uni (Sea Urchin)
	ROLLS & HANDROLLS (Ala Carte)
1.	Oshinka
2.	Kappam (Cucumber)
3.	California 3.00 Bostun 3.00
5.	Tekka (Tuna)
6.	Tekk Yu (Tuna Cucumber) 3.00 Hamachi (Yellowiail) 300
7. 8.	Hamachi (Yellowiail)
9.	Salmon 350
10.	3 00 1
11.	Hamachi Negi (Yelluwtait, Scalliun)
12.	FUIU Maki
	SUSHI ENTREES
	(Chuice of Misu Soup or Green Salad)
1 2.	Negiri Sushi
3.	Sashtmi 10.95 Maki Cumbo 9,45
4	Chirashi Sushi (Assurted raw lish on a bed of sushi rice) 12.25
5.	Tekka Don (Sliced feesh tuna and sauteed on a hed of
6.	sushi rice)
7.	Deluxe Sushi
8.	Deluxe Sushi
9.	Sushi & Sashimi Combination
11	Sushi & Sashimi Combination 14.95 Sushi For Two 23.95 Sushimi Fur Twa 23.95
12.	Sushit & Sashimi For Two

LUNCHEON SPECIAL

SERVED MONDAY - SATURDAY (12:00 P.M. - 3:30 P.M.)

> \$3.95 PER PERSON INCLUDES: SODA

> > (Please Order By Number)

Baby Shrimp with Chili Sauce
 Baby Shrimp with Fresh Mushrooms & Zucchini

Beef Sauteed with Broccoli

4. Beef Sauteed with Zucchini

5. *Ya-Chien Chicken

6. Fresh Mushroom, Broccoll Sauteed with Chicken

7. ★Sliced Pork, Doubly Sauteed

8. Sweet and Sour Pork

Sliced Pork with Broccoll
 Assorted Vegetables

11. *Baby Shrimp with Hot Pepper & Peanuts

12. Beef with Snow Peas

13. Pepper Steak

14. *Pork & Broccoli with Garlis Sauce

15. Shredded Pork Sauteed with String Beans

16. Fresh Mushroams, Zucchini with Sliced Chicken
17. ★Diced Chicken with Hat Pepper & Peznuts

18. Diced Chicken Sauteed with Black Bean Sauce

NO M.S.G.

★HOT AND SPICY



						10		- CGa
			SOUP	٤				
春花	男 1 男 2 男 3		Wonton Soup 1.00 Egg Dróp Soup 1.00 Hot & Sour Soup 1.00		,			CHEF'S SPECIAL
英杂			Vegetable Soup (2)		無辣椒	珠	1.*	Prawns, Hunan Style
	Ī				脱皮斑	片	2.*	Golden Crispy Shrimp, Hunan Style
			APPETIZERS		口紅艾	4¥	3.	Shrimp & Scallops, Yunan Style
吐	巷 1 2		Egg Roll		湘江干	貝	4.*	Scallops, Hunan Style
武水			Barbecued Beef (2)		芝泽三	技	5.	Stir-Fried Seafood & Chicken
芝豆		i	Spare Ribs, Hunan Style		1R 1= 3	5%.	6.*	Baby Shrimp In Two Style
	題 8	A	Cold Noodles with Sesame Sauce 2.75 Hacked Chicken in Hot Sauce 3.25		陳庆	4	7.*	Beef with Orange Flavor
14	, n		PORK		類板 3			Steak Mandarin Style
豜	\$ 1		Moo Shu Pork (with 2 Pancakes) 5.75		牛肉-	- 貝	9.	Beef & Scallops Combination
数	肉 2 肉 3		Sweet & Sour Pork		泉南泉	東海	10.*	General Tso's Chicken
家 及 及 身 は か	片 5		Sliced Pork, Hunan Style		陕 庆	87A	11.*	Chicken with Orange Flavor
1 200	, · С		Siliced Folk with Assorted Vegetable		提異芝	IE FA	12.	Sesame Chicken with Honey Cashew Nuts 6.95 Chicken breast marintated with gerilc wine surrounded by broccoll llowers and showered with resums seeds, honey cashew nut on top.
			CHICKEN & DUCK		# #	śń	13.	Lemon Chicken
雅 雅 夏 雜	片 2	2,	Sliced Chicken with Broccoll	ì	据规正	文章	14.	Salmon Fish, Hunan Style
沙·颜 千·颜	丁 4	*	Silced Chicken, Hunan Style		湖南縣	皮魚	15.*	Crispy Fish, Hunan Style
雅 麗 麗			Diced Chicken with Cashew Nuts		淡然 8	Ι 🐀	16.	Steamed Red Snapper
	鴨 7		Crispy Fried Duck (Half)	١	海ຸ維	* 1	17,	Sea Food Combination
市	YA S	9.	Peking Duck		18 AS 3	L/S	18,	Bean Curd
			BEEF					· du
8. 华. 夏华.	肉 2	i. 2. 3.	Beef Sauteed with Broccoli	Y.		E.		
改牛	肉 :	4. 5, *	Pepper Steak		5		· Co	S. S
· 各 牛		5.★ 7.★	Beef, Hunan Style	3				· Hot and Spicy

*	Sliced	Shrimp	with	Curr	y S
		Shrimp			
*	Sliced	Shrimp	with	Chili	Sa

SEA FOOD

级片	2.* 3.* 4.	Sliced Shrimp with Curry Sauce 7.45 Sliced Shrimp with Garlic Sauce 7.45 Sliced Shrimp with Chili Sauce 7.45 Sliced Shrimp with Snow Peas 7.45
级片级片	3.* 4.	Sliced Shrimp with Chili Sauce
极片	4.	Sliced Shrimp with Snow Peas 7.45
超片		
	5.	Lake Tung-Ting Shrimp
纸仁	6.	Baby Shrimp with Cashew Nuts 6.95
城仁	7.	Baby Shrimp with Chili Sauce 6.95
1 料	8.	Shrimp with Lobster Sauce 7.45
雞蝦	9.	Lobster with Chili Sauce 8,95
E 线:	10.	Lobster Cantonese Style 8.95
	版仁 足糊	版 1 6. 版 1 7. L 期 8. 处 级 9. L 级 1 0.

		,
· 李 芥 颜	1.*	Sauteed Broccoll with Garlic Sauce 5.25
干基 墊 拱	2.	Dried Sauteed String Bean with Broccoll 5.25
-是四東豆	3.	Dried Sauteed String Bean 5.25
灰魚茄子		Eggplant Family Style 5.25
计降互盾	5.	Bean Curd Hunan Style 5.25
h ft 3余	6.	Assorted Vegetable

NOODLE

,	廷	1.	Le Mein (Choice: Pork, Shrimp, Chicken or	
			Beef)	4.23
排抄	廷	2.	Ten Ingredients Lo Mein	4.50
鲜扮	935	3.	Sea Food Lo Mein	4.75
武沙区			Chow Fun (Choice: Pork, Beef, Chicken or	
- (,,,	,,,,		Shrimp)	4.75

FRIED RICE

الثلا	15	. 1.	Shrimp)	4.25
	旗沙野蝉沙野		Ten ingredients Fried Rice	4.50

					DESSERT	
		枚		1.	Lichee Fruits	1.00
	深	34		2,	ice Cream	1.50
				3.	Finest Harlo Syphoned Designer	4.00
块	эk	某米	ķ	4.	Fire of Love	4.75

LUNCHEON SPECIAL

SERVED 7 DAYS A WEEK (12:00 P.M. - 3:30 P.M.)

\$3.95 PER PERSON

INCLUDES: SODA OR SOUP

*Baby Shrimp with Chill Sauce
 Baby Shrimp with Fresh Mushrooms & Zucchini
 Beef Sauteed with Broccoli

(Please Order By Number)

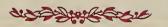
- 4. Beef Sauteed with Zucchini
- Fresh Mushroom, Broccoll Sauteed with Chicken
 ★ Sliced Pork, Doubly Sauteed
 Sweet and Sour Pork
 Sliced Pork with Broccoll

- 10 Assorted Vegetables

 11. *Baby Shrimp with Hot Pepper & Peanuts
- 13. Pepper Steak

 14. ★ Pork & Broccoli with Garlic Sauce
- 15. Shredded Pork Sauteed with String Beans
 16. Fresh Mushrooms, Zucchini with Sliced Chicken
 17. ★ Diced Chicken with Hot Pepper & Peanuts
- 18. Diced Chicken Sauteed with Black Bean Sauce

★HOT AND SPICY



Special Diet Cooking

The Following Dishes come with NO OILS NO CORNSTARCH NO SUGAR NO M.S.G.

清蒸蔬菜	Steamed Mixed Vegetable	5.50
冷蒸赶菜豆腐	Steamed Mixed Vegetable & Bean Curd	5.75
滂菸雙葉蝦	Steamed Fresh Mushrooms & Zucchini	
	with Shrimp	7.75
消務雙倉雞	Steamed Fresh Mushrooms & Zucchini	
	with Chicken	6.50
清茶三葉蝦	Steamed Fresh Mushrooms, Zucchini,	
	& Broccoli with Shrimp	7.75
洪冰三季雞	Steamed Fresh Mushrooms, Zucchini	
-7.7.3 — 11.7.4	& Broccoli with Chicken	6.50



	WITH COUPON	10%
OFF		OFF
This Coupon is		on is worth
\$5.00 OF		OFF
Any Eat In Ch		Out Order of
\$25.00 or M		or More
MRS. LEE		EE WOK
324 86St.(bet. 1 a	& 2 Ave.) 324 85St.(bs	t. 1 & 2 Ave.)
\$5.00 Valid unt	ii 9/30/90 Valid untii 9/	
UFF		OFF

MRS. LEE WOK

Chinese Restaurant



LUNCH · DINNER COCKTAIL LOUNGE LARGE PARTY ORDER WELCOME

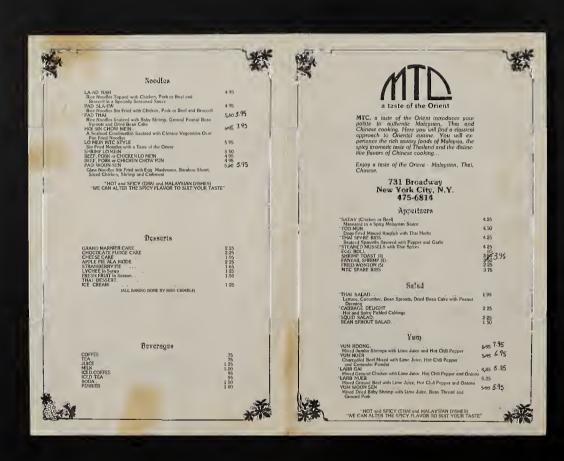
We honor all major credit cards.
No. M.S.G.
FAST FREE DELIVERY
Minimum \$5.00
By car and moped
FREE GLASS OF WINE FOR EAT IN
We serve Brown Rice
324 E. 865t.
(Between 1 & 2 Ave.)
New York, N.Y. 10028
Tel: 879-3640

879-3689

Soup	W.G.
参 後 1. Wonton Soup	r R
62 殊 湯 3. * Hot & Sour Soup	庭辣椒
	脆皮蝦
Appetizers	口寫文
春 長1. Egg Roll 1.00 椒 吐 む2. Shrimp Toast (4) 3.25 キ 典 ゅ3. Barbecued Beef (2) 2.75	湘江干
33.25 排 旁 5, Spare Ribs, Hunan Style	乾燥三
炸 豆 度 7. Crispy Bean Curd	报仁乡
排 排 56 9. * Hacked Chicken in Hot Sauce 3.50	陳皮
Pork	微核牛
本 演 走 1. Moo Shu Pork (with 2 pancakes)	牛肉干
回 猛 肉 3. Sliced Pork Double Sauteed	2 南美
蔥塊 肉片 5. Sliced Pork with Scallion	敗皮
Chicken & Duck	展果芝
 ・ 新 原 共 1、 Sliced Chicken with Broccoli	12 12
是沙雞片3, * Sliced Chicken, Hunan Style	
テ新年 丁B. Diced Chicken with Casnew Ndt S. 5.00 青 蘇 株 7. Crispy Fried Duck (Half)	14块三:
始 淋 体 B. Showered Duck w. Ginger Sauce (Half) 7.50 此 木 物 9. Peking Duck	湖南縣
	清察家
Beef	浅鲜力
芥類牛肉1、Beef Sauteed with Broccoli	14 15 3
要条件由3. Beef with Mushrooms & Bamboo Shoots 6.95 条件中身4. Pepper Steak	
干 沒 牛 肉 5、* Shredded Beef, Szechuan Style	023
魚 全 牛 肉 7. * Beef with Garlic Sauce	》 ②

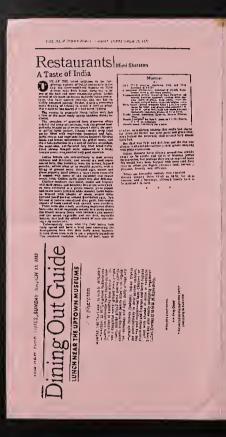
30			% c
338		Chef's Special	
直殊假珠	1. *	PRAWNS, HUNAN STYLE	8.25
腚皮缎片	2. *	GOLDEN CRISPY SKRIMP, HUNAN STYLE Deep fried jumbo shrimp w. Hunan chili sauce.	8.25
口寫聲鮮	3.	SHRIMP & SCALLOPS, YUNAN STYLE Shrimp seuteed w. scallops & broccoli in Yunan sauce.	£.25
湘江干貝	4. *	SCALLOPS, KUNAN STYLE	8,25 lal
遊場三状	5.	STIR-FRIED SEAFOOO & CHICKEN	7.99
报仁赞味	6. *	BABY SHRIMP IN TWO STYLE	7.99
陳皮牛	7	BEEF WITH ORANGE FLAVOR	7.9
微板牛排	8.		12.9
牛肉干貝	9.	SEEF & SCALLOPS COMBINATION	8,2
拟线库拿	16. *	GENERAL TSO'S CHICKEN	7.5
陳皮雞	11. *	CHICKEN WITH ORANGE FLAVOR	7.5
限果芝族強	12.	SESAME CHICKEN w. HONEY CASHEW NUT Chicken breest marinated w. gerilla wino surroun by broccoli flowers & showered w. sesame seeds, honey cashew nut on top.	ded
存 撤 颜	13.	LEMON CHICKEN	7.5
鍋烧三文無	14.	SALMON FISH, HUNAN STYLE	11.5
湖衛院皮魚	15. +	CRISPY FISH, HUNAN STYLEFrosh fish deep filed w. Hunan hot spicy sauce.	11,9
清蒸紅魚	16.	STEAMED RED SNAPPER Steamed rad snapper w, white wine sauce.	13.9
淡鲜大會	17.	SEA FOOD COMBINATION Shrimp, scallop & crebmest seuteed w. snow per waterchestnut & mushrooms.	8.9 es,
編點豆腐	18.	BEAN CURD	6.7
	+1	Het and Chick	
223	-	Hot and Spicy	8

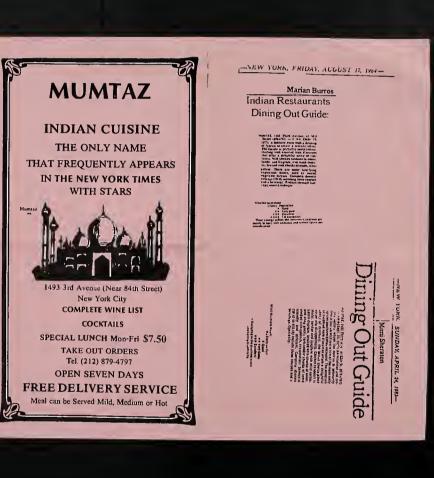
中京干台间及工作。 中京市场 1. ** 中京市场 1. ** 中国市场 1. ** 中国市场的 1. ** 中国市场的的 1. ** 中国市场的的 1. ** 中国市场的的 1. ** 中国市场的的 1. ** 中国市场的的 1. ** 中国市场的的的的的的的的的的的的的的的的的的的的的的的的的的的的的的的的的的的的	Sliced Shrimp with Garlic Sauce 7	.75 25 25 .75 .25
	Vegetable	
魚香芥雕1.*		5.25 5.25
干点 芰状 2. 干点四字豆 3.	Dried Sauteed String Bean	5.25
农常茄子4.		5.25 5.25
斯陽豆焓 5. * 什 练 6.		5.25
	Noodle	
拐 題1.	Lo Mein (Choice: Pork, Shrimp,	4 OF
14 18 10 to 2.		4.25 4.50
海鲜扮雞3.	Sea Food Lo Mein	4.75
各式炒河粉4.	Chow Fun (Choice: Pork, Beef, Chicken or Shrimp)	4.75
	Fried Rice	
±5 \$61.	Fried Rice (Choice: Pork, Beef,	
	Chicken or Shrimp) Ten Ingredients Fried Rice	4.25 4.50
件 課 炒 飯 2. 海 鲜 炒 飯 3.	Sea Food Fried Rice	4.75
	Dessert	
减 技1.	Lichee Fruits	1.00
冰 淇 淋 2.	Finest Herio Syphoned Designer	1.50
	Fire of Love	



94	Pork	Seafood
Soup	MTC SPARE RIBS	6 95
	Delicately Marinated In a Special Sauce *MOO PAD PREEG	5 50
OMPHAGAI 22	425 Sticed Pork with Hot Chilt Pepper and Onlons MOO PAD KRATIAM PREEG THAI	5.50 Fish
Chicken with Fresh Coconut Milk, Cortander, Lime Juice and	Sliced Pork with Hot Garlie Sauce *MOO PAD KAPROW	· PLA LADD PREEG
Hot Chili Pepper OM YUM KOONG 250	Pork with Basil Leaves Chili Pepper and Onlons	5.50 Whole Deep Fried Fish Topped with A Detectable That Chili Sance PLA PREOW WARN
Clear Shrimp Sonp with Chill Peppers, Lemon Grass and Mishrooms		5.95 Whole Deep Fried Fish Topped with a Sweet and Sour Sauce STEAMED SEA BASS with Ginger Mushrooms and Black Bean Sauce
I 25 RABMEAT SOUP 2.75	2 50 Specially Prepared Roast Pork Topped with Vegetables SWEET and PUNCENT PORK ROASTED PORK with Bean Curd and Minshrooms	
Crabmeat with Mishrooms and Scallions		5.50 Whole Deep Fried Fish Topped with Sliced Pork, Ginger and \$ 25 Mushrooms LEI \$ 2
HICKEN EGG DROP SOUP 85 ONTON SOUP 95	1 50 PORK SAUTEED with Snow Peas and Water Chestnuts 1 95 PORK SAUTEED with Snow Peas and Water Chestnuts 2 5 PORK SAUTEED with Chinese Vegetables 3 25 PORK SAUTEED with Machanemas and Baby Corn.	5.50 Whole Deep Fried Fish Topped with Sliced Pork, Glager and 5.25 Mushrooms S.25 CHOW LOONG LEI 5.25 Filet of Flounder Stir Fried with Fresh Garden Vecetables C.
EAN CURD with MUSHROOMS SOUP 1 65 PATERCRESS 1 65	3 25 PORK SAUTEED with Mistrooms and Baby Corn	550 JEENLOONGLEI 0
VATERCAESS 1 0.		5.25 Whole Flonnder Fried with Scallions and Ginger Souce 5.50
	Bean Curd Stolled with Ground Pork and Shrimp	Shrimo
Catana	m : 1	KOONG PAD PED
Entrees	Chicken	Santeed Shrimp with Hot That Curry Sauce and Coconut Milk KOONG PAD PREEG.
C SPECIAL IEw 2)	*GALYANG . 15.95 That Barbequed Chicken Marinated in a Unique Bland of	550 KOONG PAD PREEG. Santsed Shrimp with Onlons and Chill Pepper
C SPECIAL (For 2) EATE YOUR TASTE WITH OURS Steamed Broth with Side Dishes of Beef, Chicken, Shrimp.	Spices and Herds	Sonized Shrimp with Onlons and Chill Pepper KOONG PAD KAPROW Sauted Shrimp with Basil Leaves and Chill Pepper
Crab Legs, Bean Thread, Bean Cuid and Fresh Vegetables	GAÍ PAD PED. Chicken with Chili Pepper and Coconut Milk GAI PAD KAPROW.	
	*GAI PAD KAPROW	5.25 Souted Shrimp with Garlic and Pepper SHRIMPS SAUTEED with Baby Corn and Mushroom BABY SHRIMPS SAUTEED with Cashew Mais and Hot Pepper. 1.
	GAI PAD KAPROW Silced Chicken with Bust Leaves and Chill Pepper GAI PAD KARTAM PREEG THAI Silced Chicken with I for Garlic Sauce GAI TO	5 25 BABY SHRIMPS SAUTEED with Cashew Nnts and Hot Pepper. 1.
That Curry	Sticed Chicken with Hot Gartic Sauce	SHRIMP with Black Bean Sance 5 50 SWEET and PUNGENT SHRIMPS
AENG PANENG	5.95 Fried Hall Chicken That Style DRUNKEN CHICKEN 5.50 Santeed Chicken with Dry White Wine and Tomato Sauce	SHRIMP with Lobstet Source
Seef with "Paneng" Curry Paste and Coconnt Milk AENG PED	5.50 Sanised Chicken with Dry White Wine and Tomato Sauce	
Beef, Chicken or Pork with Hot Red Curry Paste, Shredded	HO YUGAI Sliced Chicken Sauteed in Oyster Sance and Cooked with	5er595 Crabment
Bamboo Shoots and Coconut Milk AENG HUNG RAY	5 50 Tender Baby Corn and Black Mashrooms	*POO OBB 5.75 Brolled King Crab with That Spices
AENG HUNG RAY Sliced Chicken with Peanuts, Ginger and Coconul Mik AENG MUS-SAMUN	GAI KIANG. 5 95 Chicken (Half) with Ginger Sauce	
weet Malaysian Corry with Beel, Peannt Sance and Potatoes	5 95 Chicken (Half) with Ginger Sauce KUNG BO GAITING Diced Chicken Sautred with Cashewnnis, Bamboo Shoots and	595 Steamed King Crab with Ginger, Mushroom and Thal Spices CRABMEAT with Baby Corn and Mushrooms CRABMEAT with Spinoch
		CRABMEAT with Splinisch
	CHICKEN SAUTEED with Chinese Vegetables SWEET and PUNGENT CHICKEN	5 25 5 50 5 25 Vegetables
Beef	CHICKEN SAUTEED with Snow Peas	5 25 Vegetables
TC STEAK KEW Delicious Perfection of Santeed Tender Steak Kew on a	7 95 Chicken and Mashrooms	MTC SPECIAL VEGETABLES A Combination of Baby Corn, Snow Peas, Bamboo Shoots
Red of Broccoli		and Broccoll
ER PAD PED Seed Beef Sauteed with Dried Red Pepper	595 Duck	BEAN CURD with Mashrooms and Snow Peas BEAN CURD with Bamboo Shoots and Mushpooms
JER PAD KAPROW Seed Beel with Basal Leaves and Chili Pepper	575595 MTC DUCK	8 95 BEAN CURD with Bean Sprouts and Mushtooms EGGPLANT with Gatlic Sauce
	5 95 Fried Crispy with Our Special Sance TRIPLE CROWN DUCK Rossi Duck with a Sweet, Sour and Spicy Sauce	8 95 SAUTEED BROCCOLL with Oysler Sance SAUTEED SNOW PEAS and WATERCHESTNUTS
hredded Beel in Our Special MTC Sance ALAYSIAN STYLE BEEF	5 75 Roast Duck with a Sweet, Sour and Spicy Sauce	SAUTEED SNOW PEAS and WATERCHESTNUTS 8 95 *STRING BEANS with Ground Pork in a Spicy Sance
rolled Sliced Beel Topped with a Spicy and Sweet Malaysian Sauce JER PAD PREEG	Showered with Ginger Sauce 5 75 LEMON DUCK	
liced Beef Santeed with Chill Penner and Onions		8 95 Fried Rice
UER KRATIAM liced Beel with Hot Garlic Sance	5.75	
EEF SAUTEED with Ginger and Scallions EEF with Broccoli and Ovster Sauce	575 Frog's Legs	SHOP BLOC TUAL CTALE
EEF SAUTEED with Snow Peas. Baby Corn and Water Chestouts	5 95 5 95 GOB TOD 5 95 Fried Frog's Legs with Pepper and Garlic	8 95 A Spley Rice Combination of Pork and Shamp with a Touch
EEF SAUTEED with Boan Curd and Snow Peas PPER STEAK with Onlons		FRIED RICE THAI STYLE A 59tp Rice Combination of Pork and Shirmin with a Tonch of Chil Pepper, Sedimon and Tomaloes CRAB MEAT FRIED RICE BEEF, PORK or CHICKEN FRIED RICE 2. SHIRMIP FRIED RICE 2. SHIRMIP FRIED RICE 2.
	5 95 GOB PAD PED. Fried Frog 5 Legs Souteed with Thal Curry Sance GOB PAD RAPROW	BEEF, PORK or CHICKEN FRIED RICE 2. 8 95 SHRIMP FRIED RICE 2.
'HOT & SPICY (THA! & MALAYSIAN DISHES) "WE CAN ALTER THE SPICY FLAVOR TO SUIT YOUR TASTE"	GOB PAD RAPROW Frog's Legs Santeed with Basil Leaves and Chili Pepper FROG'S LEGS with Ginger and Scallons	
"WE CAN ALTER THE SPICY FLAVOR TO SUIT YOUR TASTE"	FROG'S LEGS with Ginger and Scallons .	8 95 STEAMED RICE
The second		
R R		
> 14g	- THE PARTY OF THE	







Appetizers —	
Chaf a Special Appetizers, Chicken Marinated in Spices, Cooked with Green Peppera, Onions and Tomato Sauce, Served with Vegetable Patties and Papadam (Hot or Medium)	
Tomato Sauce, Served with Vegetable Patties and Papadam (Hot or Medium)	.6,95
hana Baji, Chic Peas Cooked with Oniono, Green Pepper & Spices, Served with Putted Bread	
amosa, Crisp and lightly Spiced Turnovero, Stuffed with Minced Meat or Vegetable	
Pakota, Cheese and Vegetable Freters	
heek Kebab, Chopped Meat Mixed with Onions, Green Peppers and Herbo, Roasted on Skewer	
Thami Kebab, Lightly Spiced Meat Pathes	2.95
Field Shrimp, Mildly Spiced Shrimp Cooked in Bangai Fashion, Served with Putted Bread	4.95
Mung Kaleji, Chicken Liver Sauteed with Herbs and Spices, Served with Puffed Bread	
Assorted Indian Hors D'acures, Samona, Pakora, Sheek Kebab, Shami Kebab & Papadam	495
Mixed Salad	
Soups Condiments	
Mulligatawny Soup, Mango Chulney. (Sweet)	1.76
Walligatawny Soup. Vonecately Streed Bean Soup	1,76
egetable Soup	1.75
Indian Breads	
Paratha, Butered and Layored Bread	1.95
Ploa 9-atalia, Bread Stuffed with Mildly Spiced Potatoes	2.95
rapali, Thin and Soft Bread	2./5
(cema Paralha, Indian Bread, Stuffed with Minced Meat	1.95
Mughlai Paraiha, Bread, Stuffed with Minced Meat, Eggs, Chopped Onlon and Green Pepper	3.05
Ala Caste: All Entress are served with Pillaw Rice, Ohal and Onion Chutney	
Complete Dinner: An Additional \$4.50	
	sert,
Includes: Appetizers (Samosa, pakora, Sheek Kebab, or Murg Kaleji) Des	25 Extra
Includes: Appetizers (Samosa, pakora, Sheek Kebab, or Murg Kaleji) Des Caffee or Spiced Tea. Fried Shrimp or Assorted Indian Hor D'osuvrea, 2.1	
Coffee or Spiced Tea, Fried Shrimp or Assorted Indian Hor D'oscursas, 2.	
Coffee or Spiced Tea. Fried Shrimp or Assorted Indian Hor D'autorias, 2.1 Meat Delights	9.05
Coffee or Spiced Tea. Fried Shrimp or Apported Indian Hor D'oeiwiez, 2.i Meat Delights Ref Massia, Beet, Mildly Spiced, Cooked in Grany	8.95
Collee or Spiced Tea. Fried Shrimp or Associated Indian Hor D'oscuria, 2: Meat Delights kef Masala, Best, Mildly Spiced, Cooked in Giary kef Mashcoom, Mildly Spiced Best, Cooked with Mushrooma	9.60
Coffee or Spiced Tea. Fried Shrimp or Assorted Indian Hor D'oscoviez, 2.3 Meat Delights Lef Mashaca, Best, Mildy Spiced, Cooked in Gissry. Lef Mashacom, Mildy Spiced Best, Cooked with Mushrooma Lef Windsloo, Highly Spiced Best, Cooked with Potaloes in Tangy Sharp Sauce	9.50
Coffee or Spice Tea. Fried Shifting or Assorted Indian Hor D'estavia, 2: Meat Delights Lef Manda, Best, Mildly Spiced, Cooked in Grary Lef Mandacon, Mildly Spiced Best, Cooked with Machineana Lef Windacon, Highly Spiced Best, Cooked with Potatoes in Tangy Sharp Sauce Legama Childata, Mindeed Best, Cooked with Green Peas a	9.50 9.50 8.95
Coffee or Spiced Tea. Fried Shrimp or Associated Indian Hor D'assovia, 2: Meat Delights kef Massla, Beet, Ministy Spiced, Cooked in Girary kef Mushcom, Middy Spiced Beet, Cooked with Mushrooma kef Vandalco, Highly Spiced Beet, Cooked with Potatoes in Tangy Sharp Sauce kerna and Hadata, Minced Beet, Cooked with Green Pean. Kerna and Hadata, Minced Beet, Cooked with Green Pean.	9.50 9.50 8.95 9.96
Collee or Spice Tea. Fried Shifting or Assorted Indian Hor D'oscuvia, 2.1 Meat Delights Lef Manda, Best, Mildy Spiced, Cooked in Gray. Lef Mandaco, Holly Spiced Best, Cooked with Mashreoma Lef Windalco, Holly Spiced Best, Cooked with Polatoes in Tangy Sharp Sauce Learned Malata, Mindeed Best, Cooked with Green Peas. Leg Goods, Best or Lamb, Cooked with Spinach. Mand D'Annach Best or Lamb, Cooked with Spinach.	9.50 9.50 8.95 9.96
Coffee or Spice Tea. Fried Shrimp or Associated Indian Hor D'oscovia, 2: Meat Delights kef Masala, Best, Minity Spiced, Cooked with Mushincoma. kef Mashcoom, Midty Spiced Best, Cooked with Mushincoma kef Washcoom, Midty Spiced Best, Cooked with Mushincoma kef Washcoom, Midty Spiced Best, Cooked with Polatoes in Tangy Sharp Sauce (trans Allalla, Miniced Best, Cooked with Green Peaa kag Gosht, Best or Lamb, Cooked with Streen Peaa Mad Dhansan, Best or Lamb, Cooked in Hot Sweet and Tangy Sauce with Lenits Mad Dhansan, Best or Lamb, Cooked with Spinach.	9.50 8.95 9.95 9.95 9.95
Coffee or Spice Tea. Fried Shifting or Associated Indian Hor D'oscovia 2.2. Meat Delights Lef Massla, Best, Minity Spiced, Cooked in Grary Lef Masslacom, Minity Spiced Best, Cooked with Masshacoma Lef Whatscom, Minity Spiced Best, Cooked with Masshacoma Lef Whatslacom, Hord Best, Cooked with Prosaloes in Tangy Sharp Sauce Lean Shallas Miniced Best, Cooked with Green Pear Log Spath, Best or Lamb, Cooked with Spinoch. Mans Jash, Best or Lamb, Cooked in Hot Sweet and Tangy Sauce with Lenite Lamb Gash, Best or Lamb Cooked (Dry) with Green Pepper and Tomatoes Lef Masslach, Lamb Minity Spiced. Cooked in Cream Sauce, Very Minity Spiced. Lamb Masslach, Lamb, Minity Spiced. Cooked in Grey.	9.50 9.50 8.95 9.95 9.95 9.95 9.95
Coffee or Spice Tea. Fried Shrimp or Associated Indian Hor D'oscovia, 2: Meat Delights kef Masala, Best, Minity Spiced, Cooked with Mushincoma. kef Mashcoom, Midty Spiced Best, Cooked with Mushincoma kef Washcoom, Midty Spiced Best, Cooked with Mushincoma kef Washcoom, Midty Spiced Best, Cooked with Polatoes in Tangy Sharp Sauce (trans Allalla, Miniced Best, Cooked with Green Peaa kag Gosht, Best or Lamb, Cooked with Streen Peaa Mad Dhansan, Best or Lamb, Cooked in Hot Sweet and Tangy Sauce with Lenits Mad Dhansan, Best or Lamb, Cooked with Spinach.	9.50 9.50 8.95 9.96 9.95 9.95 9.50 8.95

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Mumtaz	Specialties	
Beef or Lamb Kebab, Tender Beef or Lamb Marinated In Cooked with Onions, Tomatoes and Green Poppera	Herba and Spices.	1
Cooked with Onions, Tomatoes and Green Peppera		10.50
Chacken Docker, Unicken Marinated in Spices and Hoasted		10.50
Chicken Dikka Masala, Chicken Marinated in Spices and	d Roasted, Served in Special Sauce	10.95
Chicken Jandoori, Chicken Marinated in Herbs and Spices,	Oven Roasted	10.60
Beef, Chicken or Lamb Duplaza. Chicken Cooked with C	hopped Onion	10.95
Fish Dandooni Masala, Fish Marinated in Spice Roustee	and Cooked in Special Sauce	10.95
Chicken Deli	ghts (Boneless)	
Chicken Masala, Chicken Mildly Spiced, Cooked in Gravy		
Chicken Bhuna, Chicken Cooked (Ory) with Green Peppers	and Tomatoos	9.95
Checken Dhansak, Chicken Cooked in Hot and Sweet Tang	y Sauce with Lentils	9.95
Chicken Mushroom, Mildly Spiced Chicken, Cooked with A	Aushroom	9.50
Chicken Shaq, Chicken Cooked with Spinach		9.95
Chicken Windaloo, Highly Spiced Chicken Cooked with Pots	atoes in Tangy Sharp Sauce	9.50
Chicken Shahi Koozma, Chicken Cooked in Cream Sauce,	Very Mildly Spiced	9.50
Shrimn	Delights	
Shrimp Masala, Shrimp, Lightly Spiced, Cooked in Gravy		11.95
Shrimp Malai, Shrimp, Very Mildly Spiced, Cooked with C	Coconut in Cream Sauce	12.50
Shrimp Madras, Highly Spiced Shrimp Cooked with Tom	atoes in Tangy Sharp Sauce	12.60
Shrimp Shag, Shrimp, Cooked with Spinech		12.50
	yanis	
	Rice Cooked with Nuts and Saliron.	
	egetable, Dhal and Onion Chutney.	
		11.50
Lamb Biryani,		
Chicken Bizyani,		11.50
Vegetable Biryari.		., 10.60
Vegetari	an Corner	
Mixed Vegetable Masala, Lightly Spiced Vegetable Co	ooked in Gravy	8.50
Office - Mutter - Gobi, Potatoes, Peas and Caulflower, t	Cooked Ory with Herba and Spices	8.50
Bhindi Masala, Okra Ceoked Dry with Onlong, Tomatoes,	Mildly Spiced	8.50
Channa Masala, Chic Peas Cooked with Onlons, Tomator	es and Green Poppers	8.50
Aloo Bengan, Eggplants and Potatoes Cooked with Herbs	l	8.60
Mattar Pareer, Cheese and Peas Cooked in Spices		8.50
Shag Bhaji, Spinach Cooked with Chopped Onion and Gre Cauliflower and Mushroom Bhaji, Cooked Dry with Onio	en Pepper	8.50
Chana Shag, Chic Peas and Spinach Cooked with Onion, G	man Broner & Spiren	9.50
	Total Copies and Copie	0.00
Beverages	Desserts	
Coffee at Spiced Dea 1.50		1.95
Lassi, (Yogurt Shake)	Rasagola, Homemade Cheese Ball Scaked	
HOUSE SPECIAL	in Syrup	1.95
AFTER DINNER DRINKS	Gulab Jaman, Fried Pastry in	100
Kashnivi Coffee, Sambuca, Rose Water 4.00	Firmi, Light Custard with Place Water Flavour	1.05
Amuit Ka Peyala, Ameratio Based (Cold) 4.00	Dec Cream, Vanilla and Chocolate	1.95
C/// 25 Eginta Principles Cases (CSM) 2 4.00		



MYSTICAL MOK

WEEKDAY LUNCH SPECIAL MENU 11:30 A.M. - 3:00 P.M.

2. Egg Roll 3. Fried Rice 2. Egg Roll
3. Fried Rice

1. 魚香茶前 * Broccoli w/Garlic Sauce ... 3.95

2. 八宵春兮 Vegetarian Delight ... 3.95

3. 動 戲 內 Sweet and Sour Pork ... 3.95

4. 并 难 另 Fried Ricken Wings ... 4.25

5. 魚香肉絲 * Shredded Pork with Garlic Sauce 4.25

8. 雪 且 * Sliced Pork with Green Pepper 4.25

9. 排 椒 中 Sliced Beef with Snow Peas ... 4.25

9. 排 椒 中 Sliced Beef with Green Pepper 4.25

10. 茶 南 中 Sliced Beef with Broccoli ... 4.25

11. 干 境 十 * Shredded Beef Szechuan Style ... 4.25

12. 宮 保 中 * Shredded Beef Szechuan Style ... 4.25

13. 銷 酸 雖 Shredded Beef Szechuan Style ... 4.25

14. 麻 森 銀 Siced Chicken with Mushrooms 4.25

15. 魚 香 雞 * Sliced Chicken with Mushrooms 4.25

16. 華 艾 丁 Chicken Shrimp Combination 4.95

17. 康 渠 蝦 Shrimp with Cashew Nuts ... 4.95

18. 魚 香 戴 * Shrimp with Garlic Sauce 4.95

19. 雪 豆 蝦 太 Shrimp with Garlic Sauce 4.95

5hrimp Sauteed with Green Peas 4.95

5hrimp Sauteed with Green Peas 4.95

5hrimp Sauteed with Green Peas 4.95

5hrimp With Lobster Sauce 4.95

5hrimp With Broccoli 4.25

24. 茶 南 內 Pork with Broccoli 4.25

Chicken with Broccoli 4.25

Chicken with Broccoli 4.25

25. ト 東 和 Pork with Broccoli 4.25

Chicken with Cashew Nuts 4.95

* Hot and Spicy

TEL. (212) 929-4816 929-4851

MYSTICAL WOK



"A TASTE SO UNIQUE, IT'LL LURE YOU BACK TIME AND TIME AGAIN!' WE NOW SERVE BROWN RICE

HUNAN • SZECHUAN • MANDARIN CUISINE

FAST FREE DELIVERY BY CAR AND MOPED

11:30 AM - 1:00 AM Mon. to Thur. 11:30 AM - 1:00 AM Fri. to Sat, 1:00 Noon - 12:00 AM Sun.

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Tel. 929-4816 929-4851

(Small or Large Party Orders Welcome)

2011		
SOUP	HUNAN SPECIALTIES	PORK
手 化 灣 Egg Drop Soup [1]. 1.00 宏 本 灣 Wonton Soup [1]. 1.00		株別時井 Sliced Pork with Broccoli 5.95 株 項 時 Moo Shu Pork (Pancake 20¢ each) 5.95
が、 米 海 * Hot and Sour Soup [1] 1.10	在 家 宗 維 CELESTIAL CHICKEN 7.75 Crispy golden lender chicken morsels with a debahiful blend	At AL IN Sweet and Sour Pork 5.95
作業自然海 Shredded Pork & Szechuan	of vegetable	源 作 時 株 * Shredded Pork with Garlic Sauce 5.95
Pickled Cab.Soup (2) 2.95 行業基階層 Bean Gurd and Cabbage Soup (2) 2.95	別 的 内 本 HUNAN PORK	球体的片 Sliced Pork with Green Pepper
ト 州 沙 House Special Soup (2) 4.25	shoots in hot black sauce	17 % 19 * Oouble Sauteed Sliced Pork
APPETIZERS	图 集 维 埃 * GENERAL CHING'S CHICKEN	字 等 内 练 Shredded Pork with Peking Sauce 9.25
上 / 体 体 Spring Roll	the fomous Hunon Army Chicken chunks with tingling hat sauce	沙 作 均 序 ★ Shredded Pork with Tea Sauce
/ Ege Roll 100	生 時 中 ♥ ★ HUNAN BEEF	
料 ト Shrimp Toast (4) 3.95 段 子 Spiled or Fried Dumplings (8) 3.25	Filet of beef garmished with bamboo shoots, straw mushrooms and watercrees in hot sauce	BEEF AND LAMB
段 于 9oiled or Fried Dumplings(8) 3.25 井 井 章 * Hacked Chicken in Assorted Flavor (Cold) 3.95	利南手向 ★ SLICED LAMB, HUNAN STYLE 6.88	排除作的片 Sliced Beef with Green Pepper
† 🖹 🕸 Szechuan Marinated 9eef (4) 3.95	Choice spring lamb with mushrooms bamboo shoots and green leeks in a rich hot sauce	家特十向特 Shredded 9eef with Peking Sauce 9.45
计 大 标 Fried Prawns(4)	四斗中均 * BEEF WITH FOUR FLAVORS 6.75	更多中 9eef w. 9amboo Shoots & Black Mushrooms . 6.45
発 相 Assorted Hot Appetizers (For 2)	Shredded beef with red pepper, garlic, green scallions, ginger and watercress in har spicy sauce	常保中的除ま Shredded Geef with Hot Pepper Sauce
*	表注根珠 * YGUNG-TZE SHRIMP BALL 7.50	急告す内纬 * Shredded 9eef with Garlic Sauce
POULTRY	表注机球 * YGUNG-TZE SHRIMP BALL	条例 十 時 Sliced Beef with 9roccoli 9.45
作 相 统 Chicken with 9roccoli 9.25	河南二株 * SHRIMP & PORK HUNAN STYLE 7.50 Sauteed shrimp with chill sauce on left side and shredded	本性中的 Sliced Beef with Mixed Vegetables 6.45
All 64 fit Sweet and Sour Chicken 9,25	pork with black bean source on right side, in hot splcy source. Hunan stule	株 皮 1 * Sliced 9eef in Orange Flavor . 9.45 株 末 † Sliced 9eef with Cashew Nuts . 9.45
派 作 前 片 * Sliced Chicken with Garlic Sauce 9.25	用意料件 LAKE TUNG-TING SHRIMP 7.95	千吨十向纬 * Shredded 9eef, Szechuan Style 6.45
原 税 銀 片 Sliced Chicken with Mushrooms	河 利 計 LAKE TUNG-TING SHRIMP 7.95 Jumba shrimp mannaled with broccol, mushrooms, ham and water-chaints with white source	沙茶牛肉烯 * Shredded 9eef with Tea Sauce 9.45
科: 底 柳 * Chicken with Orange Flavor 9.25	引 早 十 リ GREEN JADE SCALLOPS 7.98	禁油 ↑ 均 9eef with Oyster Sauce 9.45 隻 準 千 均 Sliced Lamb with Scallion 6.95
家 第 前 丁 * Diced Chicken with Hot Pepper Sauce 6.25 た 十 前 * Ta-Chin Chicken 9.25	Fresh scallops sauleed with black mushrooms broccoli and red pepper in house special sauce	# 株 千 均★ Spicy and Tangy Lamb. 9.95
大 于 和 * Ta-Chin Chicken	块 塊 千 以 ★ RED ROSE SCALLOPS	VEGETABLES
學 使 T Oiced Chicken and Shrimp Combination 9.25	Fresh scallops sauleed with Chinese vegetables in hot spicy red-oil and chef's special souce	四 组 作 前 Sauteed Proccoll and String Peans 5.95
世 紫 仰 丁 Diced Chicken with Cashew Nuts 6.25 动 連 労 Crispy Ouck Showered with Ginger (half) 7.95	能 皮 中 * HUNAN CRISPY BEEF	形 浅 着 9uddhist Oelight 5.25
台灣果場 Hunan Roast Ouck (half)	with chef's special source	子為四字正 Sauteed String Beans. 5.25 熱 者 恭 子 * Egg Plant with Garlic Sauce 5.25
个 光 ル 何 Golden Grispy Chicken 9.75	特治和片 HUNAN CHICKEN 7.55 Originally served only to a royal family now brought to	飛行体的 * Broccoll with Garlic Sauce
## #	you. Steed white meat chicken souteed with block mushrooms, snow peas, waterchestnuss with chef special	麻養且腐* Bean Curd Sauteed, Szechuan Style (w. Meat) 8.25
SEA FOOD	sauce	紅境五扇 Bean Curd with 9rown Sauce(w. Meat)
* If # Moo Shu Shrimp (with 2 Pancakes) 9,95	制作中華 * HUNAN FLOWER STEAK 7.88 Chunks of beef with house special sauce and souleed broc-	RICE AND NOODLES
干税股票 Sauteed Lobster w/Chili Sauce Seasonal Price	coli on the side. Never before served in the U.S.A.	均外收取 Fresh Pork Fried Rice
差、存 能 城★ Sauteed Lobster w/Garlic Sc Seasonal Price	桃 皮 企 魚 ★ SPICY CRISPY SEA BASS 9.25 Fresh sea bass, deep thed chapy coated with Hutton rich.	十 内 步 版 Beef Fried Rice
沙 能 树 Lobster Cantonese Seasonal Price 请沙邨仁 Sauteed 9 aby Shrimp 9.95	海科大台 SEA FOOD DELIGHT 9.25	概仁抄版 Shrimp Fried Rice 4.95
常 保 地 作 * Shrimp with Hot Pepper Sauce	King crab meal, jumba shamp, fresh scalions, sayleed with	解除砂飯 Chicken Fried Rice
推 乳 机 (Shrimp with Cashew Nuts 9.95	assoried Chinese vegetables 本 中 ★ SPICY SESAME BEEF	的 年 粉 他 Shredded Pork Lo Mein
干地銀仁* Shrimp with Chili Sauce 9.98 干地明城* Prawns with Chili Sauce 7.50	Sliced beef sauteed with rich flavor hat sauce and sesame	十 内 扮 帧 Shredded 9eef Lo Mein 4.25
通 岩 相 片 ★ Sliced Prawns with Garlic Sauce 7.50	* + BEEF W/SCALLOPS, HUNAN STYLE 8.75	駅 仁 粉 軽 Sauteed Shrimp LO Mein 4.95 作 移 粉 軽 Ten Ingredients LO Mein 5.25
可 丘 州 片 Sliced Prawns with Snow Peas 7.80	Slocs of fresh beef and scallops with broccoll with chef's special souce	# # ☆ # ★ Cold Noodles with Sesame Sauce 3.25
子 说 子 以 * Fresh Scallops with Chill Sauce	能	DESSERTS
제 전 체 Sweet and Sour Shrimp 9.95		35 It Li-Chee Nuts
が、作 例 Shrimp with Lobster Sauce	and scallions, blended with a delicious genile sauce	現 # Pineapple 0.95
正及照片 Sliced Prawns with 9lack 9ean Sauce	表 是 表 CALAMARI W/GINGER & SCALLION . 7.50 五 東 表 SPICY CALAMARI W/BLACK BEAN SC. 7.50	更涉者世 Stuffed Honey 9 anana 2.00 ★ Hot and Spicy
	DE TOT ORMADING WITHOUT DESIGNO. 1.00	# Hot and opicy